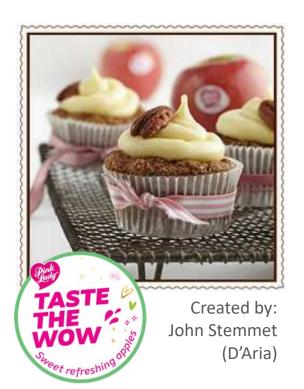


Pink Lady @ Apple and Carrot Cupcakes

Makes 12 - 15



Ingredients:

- 2 eggs
- 150 ml vegetable oil
- 3 1/4 tsp (1,25 ml) salt
- 1 cup (250 ml) sugar
- 2 1 tsp (5 ml) ground cinnamon
- 1 tsp (5 ml) vanilla essence
- ½ cup (125 ml) chopped pecans
- 👸 1 cup (250 ml) cake flour
- 34 cup (190 ml) grated carrots
- 💙 1 tsp (5 ml) bicarbonate of soda
- ♥ 1 tsp (5 ml) baking powder

Method:

- 1. Preheat oven to 180°C. Place cupcake moulds or papers in a cupcake pan.
- 2. In a large mixing bowl, beat together eggs, oil, white sugar and vanilla essence. Mix in flour, bicarb, baking powder, salt, cinnamon and pecans. Stir in carrots and the Pink Lady® Apples. Spoon into prepared cupcake pan.

Frosting:

2 cups (500 ml) icing sugar, sieved

♥ 125 g cream cheese

pecan nuts to garnish

3. Bake in the preheated oven for 20 to 25 minutes, or until a toothpick inserted into the centre of the cakes comes out clean. Place on a cooling rack and allow to cool completely before icing.

To Make Frosting

- 1. In a medium bowl, combine butter, cream cheese, icing sugar and vanilla essence.
- 2. Beat until the mixture is smooth and creamy.
- 3. Frost the cooled cupcakes and garnish with pecan nuts.





