

Carrot Cake Cupcakes with Cream Cheese Frosting

Prep: 20 minutes (plus cooling) • Cook: 21–23 minutes

Super-moist, warmly spiced carrot cupcakes crowned with tangy, velvety cream cheese frosting—classic flavors that balance sweetness, spice, and rich creaminess in every bite.

Ingredients

- 1 1/3 cups (166g) all-purpose flour (spooned and leveled)
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 teaspoon cinnamon (ground)
- 3/4 teaspoon ginger (ground)
- 1/4 teaspoon nutmeg (ground)
- 1/2 cup (120ml) vegetable oil
- 1 cup (200g) brown sugar (packed; light or dark)
- 2 large eggs (room temperature)
- 1/3 cup (80g) unsweetened applesauce or sour cream or plain yogurt (room temperature)
- 1 teaspoon vanilla extract
- 1 1/2 cups (200g) carrots (peeled, shredded, and coarsely chopped (about 3 large carrots))
- 3/4 cup walnuts or pecans (chopped; optional)
- 3/4 cup raisins (optional)
- 8 ounces (224g) cream cheese (full-fat block) (softened to room temperature)
- 1/2 cup (113g) unsalted butter (softened to room temperature)
- 3 cups (360g) confectioners' sugar
- 1 teaspoon vanilla extract
- 1/8 teaspoon salt
- as desired white chocolate carrot topper (optional garnish)
- as desired walnuts or pecans (garnish) (finely chopped; optional garnish)

Instructions

1. Preheat the oven to 350°F (177°C). Line a 12-cup muffin pan with cupcake liners.
2. In a large bowl, whisk together the flour, baking powder, baking soda, salt, cinnamon, ginger, and nutmeg.

3. In a separate bowl, whisk the oil, brown sugar, eggs, applesauce (or sour cream or yogurt), and vanilla until combined. Whisk in the shredded carrots.
4. Pour the wet ingredients into the dry ingredients and fold until completely combined. If using, fold in the optional nuts or raisins. Batter will be slightly thick.
5. Divide batter evenly among liners, filling each about 3/4 full.
6. Bake for 21–23 minutes, or until a toothpick inserted in the center comes out clean. For mini cupcakes (about 30), bake 12–13 minutes.
7. Let cupcakes cool in the pan for a few minutes, then transfer to a wire rack to cool completely before frosting.
8. Make the frosting: Using a handheld or stand mixer fitted with a paddle or whisk, beat the cream cheese and butter together on high speed until smooth and creamy.
9. Add confectioners' sugar, vanilla, and salt. Beat on low for 30 seconds, then on high for 2 minutes until smooth and thick. Refrigerate the frosting while cupcakes finish cooling to help it firm for piping.
10. Frost cooled cupcakes. Garnish with optional white chocolate carrot topper and/or finely chopped nuts, if desired.

Tags: Cupcakes, Carrot, Cream Cheese Frosting, Spiced, Dessert, Spring
