



*Spring is a time of abundance. Flowers take the place of dreary snow.*

*Sunshine stretches into the evening. And fresh fruit is once again in ample supply, making this the perfect time to enjoy the refreshing treats of this season.*

### **Carrot Cupcakes**

#### **CAKE:**

**1 1/4 cups** all-purpose flour  
**1 tsp** baking soda  
**1/2 tsp** salt

**1/2 tsp** ground cinnamon  
**1 cup** granulated sugar  
**1/2 cup** vegetable oil  
**1 tsp** vanilla extract

**1** large egg  
**1 cup** finely shredded carrots  
**1/4 cup** well drained crushed pineapple

#### **CREAM CHEESE FROSTING:**

**4 oz** cream cheese,  
room temperature  
**3 Tbs** butter  
**1 1/2 cups** powdered sugar  
**1/2 tsp** vanilla extract

#### **DECORATIVE TOPPINGS:**

Decorative colored sugar  
About 48 jelly beans or small  
candy-coated chocolate eggs  
or  
**1/2 tsp** water  
**2-3 drops** green food coloring  
**3/4 cup** flaked coconut

Preheat oven to 350°F. Line twelve standard-size muffin cups with foil or paper liners. In a small bowl, combine flour, soda, salt and cinnamon. Set aside.

In a mixing bowl, combine sugar, oil, vanilla and egg; beat until well mixed. Stir in flour mixture; mix well – batter will be very thick. Stir in carrots and pineapple. Spoon into muffin cups, filling each 2/3 full. Bake until a tester inserted in the center comes out clean, about 24 to 26 minutes.

Turn out onto a wire rack; cool completely.

Meanwhile, place all Cream Cheese Frosting ingredients in a small bowl; beat until smooth and creamy. Spread over the top of each cupcake.

To decorate: sprinkle with decorative colored sugar and top with candies. As an alternative, in a small bowl combine water and food coloring; add coconut and toss with a fork until coconut is evenly tinted. Sprinkle coconut over frosting and top with candies.

Refrigerate until ready to serve.

*Makes 12 cupcakes.*

# SPRING