

Carrot Cake Cupcakes

2 cups flour
3/4 cup sugar
3/4 cup brown sugar
2 teaspoons baking powder
1 teaspoon baking soda
1 teaspoon cinnamon
1 teaspoon salt
1 1/4 cups vegetable oil
4 large eggs
2 cups finely grated carrots
1 cup chopped pecans
1/2 cup sour cream
1 teaspoon vanilla extract
4 ounces cream cheese, softened
1/2 cup butter, softened
2 teaspoons orange extract
2 cups powdered sugar
1-2 tablespoons milk

Line 24 muffin tins with paper liners. In a large bowl, combine flour, sugars, baking powder, baking soda, cinnamon and salt. In a medium bowl, whisk together the oil and eggs. Add oil mixture to flour mixture. Beat at medium speed with an electric mixer until combined. Add carrot, pecans, sour cream and vanilla, beating to combine. Spoon batter into prepared muffin cups, filling two-thirds full. Bake at 350 degrees until a wooden pick inserted in the center of cupcakes comes out clean, 16-18 minutes. Let cupcakes cool in pans for 10 minutes. Remove from pans, and let cool completely on wire racks.

For frosting: With an electric mixer, beat the cream cheese, butter and orange extract in a large bowl until blended. Add the powdered sugar and beat or process until the mixture reaches a spreadable consistency. You may need to add a little milk to make it the right consistency.