

# Maine Arts Camp

Recipe: Carrot Cake Cupcakes

Chef Charlie Limoggio CEC

Yield: about 12

14	Ounces	Vegetable oil	
15	Ounces	Sugar	
4	Large	Eggs	
20	Ounces	Carrots	Shredded
12	Ounces	Crushed pineapple	
¼	Ounce	Baking soda	
½	Ounce	Ground cinnamon	
¼	Ounce	Pumpkin pie spice	
¼	Ounce	Salt	
2 ¼	Teaspoons	Baking powder	
18	Ounces	Cake flour	
6	Ounces	Coconut	Shredded

Instructions:

1. Blend the oil and sugar in a large mixer bowl fitted with the paddle attachment. Add the eggs, beating to incorporate.
2. Blend in the carrots and pineapple.
3. Sift the dry ingredients together, and then add them to the batter. Stir in the coconut and walnuts.
4. Divide the batter into muffin paper lined muffin pans.
5. Bake at 340°F (170°C) until springy to the touch and a cake tester comes out almost clean.
6. Allow the cupcakes to cool, then frost as desired with Cream Cheese Icing.