Carrot Cupcakes with Vanilla Buttercream and Toasted Coconut

Servings: 12

For the Carrot Cupcakes:
2 cups sugar
1 cup olive oil
4 large eggs
2 cups carrot, grated
2 cups all-purpose flour
1 1/2 teaspoons baking soda
1 1/2 teaspoons baking powder
1 teaspoon ground allspice
1 teaspoon ground cinnamon
For the Vanilla Buttercream:
3 tablespoons unsalted butter, softened
1 1/4 cups powdered sugar
2 tablespoons milk
1 teaspoon vanilla extract
1/2 cup toasted coconut

For the Carrot Cupcakes:

In a bowl mix together sugar, olive oil, eggs, and grated carrot.

To the bowl add all-purpose flour, baking soda, baking powder, ground allspice, and ground cinnamon. Mix until fully combined.

Spray a muffin tin with non-stick cooking oil and divide the batter evenly between 12 muffin cups.

Bake in a 375°F oven for 20-30 minutes or until a toothpick inserted in the centre comes out clean.

Let cool completely on a wire rack.

For the Vanilla Buttercream:

In a bowl or a mixer fitted with the whisk attachment whisk together unsalted butter, powdered sugar, milk, and vanilla extract.

Whisk the mixture until you reach desired consistency. If the buttercream is to thick add an extra tablespoon of milk.

Using a butter knife or a piping bag top each cupcake with vanilla buttercream.

Sprinkle toasted coconut over the top of each cupcake.

Serve

Per Serving (excluding unknown items): 540 Calories; 27g Fat (44.9% calories from fat); 5g Protein; 71g Carbohydrate; 2g Dietary Fiber; 70mg Cholesterol; 260mg Sodium; 48g Total Sugars; trace Vitamin D; 78mg Calcium; 2mg Iron; 235mg Potassium; 150mg Phosphorus. Exchanges: .