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# CARROT CUPCAKES WITH CREAM CHEESE FROSTING

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2 cups all purpose flour, sifted  
1/2 teaspoon allspice  
1/4 teaspoon ground ginger  
1 teaspoon salt  
1 teaspoon baking soda  
1 teaspoon baking powder  
4 large eggs  
2 cups sugar  
3/4 cup vegetable oil  
3 cups peeled and finely grated (by hand) carrots (about  
8 carrots)  
1/2 teaspoon vanilla extract  
1 cup golden raisins  
1 teaspoon vanilla extract  
1/2 cup butter, softened  
8 oz. package cream cheese, softened  
16 oz. box powdered sugar, sifted

Preheat oven to 325°. Line muffin tins with paper  
cupcake cups.

Combine flour, allspice, ginger, salt, baking soda and  
baking powder.

Using an electric mixer, beat eggs until well blended. Add  
sugar, oil, carrots, and 1/2 teaspoon vanilla extract. Add  
flour mixture, beating just until blended. Add raisins.

Pour batter into paper lined muffin tins, filling about 2/3  
full. Bake for 23 to 25 minutes.

Cool completely on wire racks.

For frosting, beat butter and cream cheese until blended  
and fluffy. Add 1 teaspoon vanilla extract. Gradually add  
powdered sugar. Beat just until blended.

Spread frosting evenly over cupcakes.

Yield: 30 cupcakes