

Carrot Cupcakes



PREP TIME:
15 MINUTES

COOK TIME:
18-22 MINUTES

TOTAL TIME:
47 MINUTES

Author: Christi Davis

Recipe type: Gluten Free / Dairy Free

Yield: 22-26 Cupcakes

Ingredients:

- 1 Cup Coconut Sugar
- 1 Cup Swerve (Erythritol) Sugar
- 1 1/3 Cup Unrefined Coconut Oil
- 1 Teaspoon Pure Vanilla Extract
- 4 Large Eggs
- 1 Cup Gluten Free Flour – (I used Bob's Red Mill 1 to 1 Baking Flour)
- 1 Cup Cassava Flour
- 2 Teaspoons Ground Cinnamon
- 2 Teaspoons Baking Soda
- 1 ½ Teaspoons Salt
- 2 ½ Pounds Grated Carrots (reserve ½ Cup for topping cupcakes)

Instructions:

1. Preheat oven to 350 Degrees F. Line cupcake pans with paper liners.
2. In a large mixing bowl, beat both sugars, oil, and vanilla with an electric mixer (paddle attachment) such as a Kitchen Aide. Mix until smooth and blended.
3. Add eggs one at a time.
4. In a medium mixing bowl, add gluten free flour, cassava flour, cinnamon, baking soda, and salt. Whisk until blended. Add ½ the dry ingredients to the wet ingredients. Then add remaining dry ingredients until combined. Do not overmix.
5. Add in 2 pounds of the shredded carrots (reserving the other ½ pound for topping) until combined.
6. Spoon in batter to muffin cups filling about ¾ of the way up.
7. Bake for 18 minutes. Check with a toothpick – should come out dry – possibly with some crumbs. May have to bake a few extra minutes since every oven is different.
8. Allow cupcakes to completely cool on cooling rack. **Refrigerate & store overnight once cooled. Super important! Then they will be ready for frosting. Link to Vegan Cream Cheese Frosting.**

***Try and use all organic ingredients if possible.**

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