

Carrot Cake Cupcakes www.easy-cake-recipes.com

- 2 1/4 cups all-purpose flour
- 2 teaspoons ground cinnamon
- 1 teaspoon baking powder
- 1 teaspoons baking soda
- 1 teaspoon salt
- 1/4 teaspoon ground nutmeg
- 2 large eggs
- 1 cup granulated sugar
- 1/2 cup packed light brown sugar
- 1 can (8-ounces) crushed pineapple in juice
- 1/2 cup vegetable oil
- 1 tablespoon vanilla extract
- 2 1/2 cups lightly packed shredded carrots
- 2/3 cup raisins

Preheat oven to 350 °F. Line twenty-four 2 1/2 inch muffin pan cups with fluted paper liners. (**Do not** use foil liners as the cupcakes will not bake evenly.)

On waxed paper, combine flour, cinnamon, baking powder, baking soda, salt, and nutmeg.

In a large bowl, with your mixer set at medium-high speed, beat eggs and sugars for 2 minutes until creamy. Beat in pineapple with its juice, oil and vanilla. Reduce speed to low and gradually add the flour mixture. Beat until blended. Fold in carrots and raisins.

Spoon batter into muffin pan cups.

Bake for 25-30 minutes or until a toothpick inserted in the center of the cupcakes comes out clean. Immediately remove cupcakes from the pans and cool completely on wire rack.

When cupcakes are cool, frost with your favorite frosting.