Carrot Cupcakes with Vanilla and Pistachio Topping

60–70 Min

Ingredients 2 Portions

= Kotányi Produkte

For the dough

300 g	Carrots
50 g	Raw cane sugar
120 g	Apple puree
70 ml	Rapeseed oil
125 g	Sugar
140 g	Flour
1 tsp.	Baking powder
50 g	Raisins
50 g	Walnuts, chopped
1 tsp.	Cinnamon, Ground
2 tsp.	Bourbon Vanilla Sugar
0.5 tsp.	Allspice, Ground

For the topping

120 g	Butter
250 g	Cream cheese
60 g	Powdered sugar
2 tbsp.	Pistachios, chopped
1 tsp.	Bourbon Vanilla Sugar

Preparation

1. To make the dough: Grate the carrots and mix thoroughly with the raw cane sugar. Allow to prove for at least one hour.
2. Meanwhile, combine the apple purée, oil, sugar, bourbon vanilla sugar and allspice.
3. Then mix the flour, baking powder and ground cinnamon thoroughly and stir in the apple purée mixture. Finally, add the grated carrots, raisins and the chopped walnuts and stir thoroughly once more.
4. Preheat the oven to 180 °C (356 °F).
5. Line a muffin tin with suitable paper cases and pour the mixture into the cases. Bake in the oven for 45–50 minutes at 180 °C (356 °F) using the fan setting.
6. To make the topping: Mix the softened butter with the sugar, cream cheese and bourbon vanilla sugar and use a piping bag to decorate the muffins when they have cooled. Decorate with chopped pistachios if desired and enjoy.