# Carrot Cake Muffins

**Makes 12-14 standard sized muffins or can be made as a two-layer 9" round cake**



## Ingredients

2 ½ cups all-purpose flour
2 ½ teaspoons baking powder
1 teaspoon ground cardamom
1 teaspoon ground cinnamon
¼ teaspoon ground cloves
1 teaspoon ground ginger
1 teaspoon orange zest
1 cup brown sugar, packed
¾ cup vegetable oil
¾ cup granulated sugar
4 large eggs
1 teaspoon pure vanilla extract
1 teaspoon kosher salt
12 ounces carrots, shredded (about 5 medium)
1 cup crushed pineapple, drained (no juice)
1  cup toasted pecan or walnuts, chopped

## Optional topping:

8 ounces cream cheese (at room temperature)
1 stick unsalted butter, at room temperature
2 teaspoons lemon juice
1 pinch kosher salt
4 cups confectioners' sugar
½ teaspoon vanilla bean paste

# Steps

1. Preheat oven to 325°F. Line a standard muffin pan/tin with paper liners (or spray well with non-stick spray).

2. Add both brown and granulated sugars to a bowl of a stand mixer. Add the oil, eggs, vanilla extract, and salt. Whisk until well combined. Add the flour, baking powder, cardamom, cinnamon, cloves, ginger, and orange zest. Fold with a spatula until just combined.

3. Stir in the carrots, chopped nuts and crushed pineapple- again- until just combined. Be careful not to overmix.

4. Fill the muffin cups, if using or the muffin pan. You may need to use two pans.

5. Bake for 25 to 35 minutes or until the center is no longer wet (but has dry crumbs instead) when a toothpick is inserted. Let cool before removing from pan to a wire rack. These are best eaten the day of but will keep for a few days stored in an airtight container.

*If topping with frosting, make sure they are fully cool.
You can also freeze them in an airtight container for up to 3 months.

If making the frosting, combine all the ingredients into the bowl of an electric mixer fitted with a whisk attachment. Beat on high until the mixture is smooth and lump-free. Use to frost the tops of the muffins/cakes!