

Carrot Spice Cake

Moist Carrot Cake, with cinnamon cream cheese frosting

I've never personally been a fan of carrot cake, but I thought these tasted awesome. This would be a fun cupcake to try and convert into a full sized cake, I've just never had the time to do it.

Serving Info.:

YIELDS: 30 cupcakes

Servings: 30

Serving Size: 1 cupcake



- last checked 01/18/22 -
Use your mobile device's 'Camera' App to
look at this code for nutritional info.



Ingredients:

Cake:

- 1 pillsbury moist supreme sugar free yellow cake mix
- 2 large eggs, OR 2 egg whites, if eggs have points for you
- 2 tsp ground cinnamon
- 1/2 tsp nutmeg
- 1/8 tsp ground cloves (optional)
- 1 tsp maple extract (from the spice aisle)
- 4 Tbsp whole wheat flour
- 1 tsp baking powder
- 1-1/3 cup seltzer water or diet carbonated beverage o'choice
- 2-1/2 cups finely shredded carrots***
- 1/2 cup chopped walnuts

FROSTING:

- 2 cups of 'Cream Cheese' substitute, recipe in my "Cookbook: Volume 1", page 36.
- 3/4 cup 0 calorie confectioners sugar replacement
- 1 tsp imitation vanilla extract
- 1 tsp cream cheese flavor extract (optional)
- 1 (1oz) box Jello sugar free instant cheesecake flavored pudding
- 3/4 cup **COLD** water

CUPCAKE TOPPING:

- 1/3 cup walnuts, well crushed
- 1/4 tsp ground cinnamon
- 1 tsp 0 point powdered/confectioners sugar replacement
- 1 wire mesh strainer (recommended)

Directions:

- 1 Preheat oven to 325.
- 2 Line cupcake pans with FOIL cupcake liners. This is a wet batter, so I wouldn't recommend using the thin metal liners that come in the cheap cupcake liner bags at the store. You know how they alternate paper liner, metal liner, paper liner, metal liner.... DO NOT USE THE PAPER LINERS!! Just the tinfoil liners.

*** CAKE DIRECTIONS:

- 3 In a large mixing bowl combine the cake mix, egg, cinnamon, nutmeg, extract, wheat flour, baking powder, seltzer water, and ground cloves (if using). Mix till combined.
- 4 Stir in the finely chopped/shredded carrot and 1/2 cup of chopped walnuts.
- 5 Fill each cupcake liner with batter, then bake at 325 for 24-28 minutes or until a toothpick inserted into the middle comes out totally dry. COOK TIMES VARY depending on if you used bagged shredded carrots or not. Fresh carrots tend to have more moisture, and require a longer cook time.
- 6 When they are done, remove from the oven and allow the cupcakes to cool to room temperature so that they don't melt the frosting when applied.

*** FROSTING DIRECTIONS:

- 7 In a large mixing bowl... or an empty 32oz yogurt container, use an electric hand mixer to mix the 'cream cheese' with the powdered sugar and extracts, till smooth. Set aside.
- 8 In a separate bowl, mix together the instant pudding mix and water, till smooth. Once combined, scoop the pudding into the 'cream cheese' mixture. Mix till smooth.
- 9 Once combined to smooth, place the container in the fridge to set.

**** Topping Directions:

- 10 Place 1/3 cup of chopped walnuts into a large ziplock bag and use a heavy mallet, pan, hammer, or a regular sized receipt from CVS Pharmacy to bash the heck out of the walnuts. Crush them into pieces that would fit into small measuring spoons. Set aside
- 11 Mix together the ground cinnamon and 0 point confectioner's sugar, till well blended. Place into a fine wire mesh strainer, so that you can dust the tops of the cupcakes with it later, set aside.

*** FINAL ASSEMBLY

- 12 Once the cupcakes are cooled and your cream cheese mixture has had time to set up in the fridge, get ready for carrot bliss.
- 13 Spoon all of your "cream cheese"/pudding mixture into a large gallon sized ziplock bag. Squeeze all of the frosting down towards a corner of the bag, then use a pair of scissors to snip a hole at the bottom tip of the bag, about the size of your index finger poked through it. Congrats... you made a piping bag. Woot!
- 14 In a clockwise or counter clockwise motion (seriously... it doesn't matter) pipe cream cheese onto each cupcake moving towards the middle and upwards to create a raised peak in the center.
- 15 When you're all done with that, use a 1 tsp measuring spoon to scoop out 1 tsp amounts of the crushed walnuts from the bag. Place the scooped walnuts into your palm... trust me, it's easier this way, just roll with it.
- 16 Pick up half of the crushed walnuts from your palm and sprinkle them over the cream cheese frosting of 1 cupcake. Pick up the 2nd half of walnuts and sprinkle them over the next cupcake. You are essentially putting 1/2 tsp of walnuts on top of each cupcake, but this way is a heck of a lot faster than using a 1/2 tsp measuring spoon 32 times, plus you have more control of their placement.
- 17 Once all of the cupcakes are frosted and sprinkled with walnuts, then...
- 18 Take the small wire mesh strainer with the ground cinnamon in it, and lightly tap it while holding it over each cupcake, so that you lightly dust the cream cheese frosting over every cupcake to give it a nice little coating.

*** NOTES

- It's easier to buy a bag of shredded carrots and just chop them up into small bits, for use in the batter, than to slice and chop up all the carrots.
- Because of the added 0 point bulk in the batter, from the carrots and walnuts, this makes more than the standard 24 cupcakes. My batter stretched to 30 cupcakes, when I made this recipe for myself.

