

Garsons

Growing since 1871

Carrot and Apple Cupcakes



Carrot and Apple Cupcakes, these light spongy cakes have a hint of Cinnamon and Nutmeg topped with a walnut. Enjoy with a cup of tea in the sunshine!





Ingredients - Makes 15 cupcakes

125g carrots (2 large), grated
2 English apples grated
225g self raising flour
2 tsp baking powder
140g light muscavado sugar
2 Free range eggs beaten
140ml sunflower oil
1 1/2 tsp cinnamon
1/2 tsp nutmeg, freshly grated
30g walnuts, chopped

For the topping

30g full fat soft cheese
30g soft margarine
125g icing sugar
a few drops almond essence
walnut halves to decorate

Cooking Instructions

CARROT AND APPLE CUPCAKES

1. Pre-heat oven to 175°C/ 350 °F/ Gas Mark 4.
 2. Measure all the cake ingredients into a mixing bowl and mix together thoroughly.
 3. Spoon mixture into cupcake cases, about two thirds full.
 4. Bake for 25 - 30 minutes. A skewer inserted into the cakes should pull out clean when these are cooked.
 5. Leave to cool on a wire rack. Combine the topping ingredients and mix well. Decorate cakes and top with a walnut halve.
- These must be stored in the fridge because of the buttercream icing.



CARROT AND APPLE PICK YOUR OWN SEASON

At Garsons **Pick Your Own Farm** we grow the Ideal Red variety of carrots, available from **June to October**. Apples grown on the farm include Discovery, Bramley, Katy and Cox, cropping in **August and September**.

All items are subject to availability

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