

**Dessert**

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# **Carrot-Apple Cupcakes**

Integrated Marketing Services - Apopka, FL

**Servings: 18**

**Preparation Time: 30 minutes**

**Cook time: 15 minutes**

## **CUPCAKES**

**1 package (15 ounce) gluten-free yellow cake mix**

**1/4 cup rice flour**

**1 cup shredded carrot**

**1 medium apple, finely chopped**

**1/3 cup butter, softened**

**3 eggs**

**2 teaspoons gluten-free vanilla extract**

## **FROSTING**

**3 cups sugar**

**6 ounces light cream cheese, softened**

**2 tablespoons butter, softened**

Preheat the oven to 325 degrees.

Line 18 cupcake cups with paper liners. Set aside.

In a large bowl, combine the cake mix, flour, carrot and apple. Mix well.

Add the butter, 2/3 cup of water, eggs and vanilla. Using an electric hand mixer, beat for 1 minute or until well blended. Spoon the batter evenly into the cupcake cups.

Bake 12 to 15 minutes or until a wooden toothpick inserted into the center comes out clean.

Remove the pan from the oven and let cool for 10 minutes. Remove the cupcakes from the pan and let cool completely on a wire rack.

Meanwhile, for the frosting, place the sugar in a blender. Blend to the consistency of powdered sugar.

In a large bowl, combine the cream cheese, butter and blended sugar. Using an electric hand mixer, beat until light and fluffy. Spread the frosting on top of each cupcake.

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Per Serving (excluding unknown items): 220 Calories; 7g Fat (28.9% calories from fat); 2g Protein; 38g Carbohydrate; trace Dietary Fiber; 53mg Cholesterol; 115mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 0 Fruit; 1 Fat; 2 1/2 Other Carbohydrates.