



Recipe created by
Jemma Webster
@JemmaLoi

CARROT CAKE MUFFINS

Makes

6

Time

50
mins

Level

MEDIUM

Kcal

270
per portion

You will need

The zest and juice of one Jaffa Citrus orange
175g muscovado sugar
200g wholemeal self raising flour
1 tsp bicarbonate of soda
2 eggs
2 tsp mixed spice
175g carrots, grated
2 large eggs
125ml sunflower oil
To decorate - orange zest and fondant carrots

For the icing:
100g soft butter
200g icing sugar
100g full fat cream cheese
1 tsp vanilla extract

PUT SOME
#JAFFAJOY
IN YOUR BELLY

Our step by step guide

Step 1

Heat oven to 180°C and line a 12 hole cupcake tin with cases

Step 2

Mix together the sugar, flour, bicarbonate of soda, mixed spice and orange zest in a large bowl

Step 3

In a separate bowl, whisk the eggs and sunflower oil, before combining with the carrots and adding to the dry ingredients. Mix thoroughly

Step 4

Pour and divide between the 12 cases, before baking in the middle of the oven for 20 minutes. Once a skewer comes out clean, leave to cool

Step 5

To prepare your icing, beat the butter until soft. Then beat in the icing sugar, cream cheese and vanilla. Spoon the mix into a piping bag and snip about an inch off the bottom of the bag. Hold the bag vertical and pipe in circular motions

Step 6

Grate over some more orange zest and finish with fondant carrots!

Step 7

Enjoy!

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