

SPOOKY CARROT CUPCAKES

(adapted from several sources)

225g carrots, peeled and finely grated
2 eggs, room temperature
50g buttermilk
300g sugar
1½ cups vegetable oil
1 tsp vanilla paste
200g all-purpose flour
1/2 tsp baking soda
1 tsp baking powder
1/2 tsp salt
1/2 tsp cinnamon
1/2 tsp ginger
1/8 tsp ground cloves

to decorate:

very small amount of buttercream (store-bought or home-made)
fondant
stencil of your choice + airbrushing (optional)

Heat oven to 325°F. Line standard muffin tins with paper liners. Whisk together carrots, eggs, buttermilk, sugar, oil, and vanilla. In another bowl, whisk together flour, baking soda, baking powder, salt, and spices. Stir flour mixture into carrot mixture until well combined.

Divide batter evenly among lined cups, filling each three-quarters full. Bake until a toothpick inserted in the center comes out clean, 25 to 30 minutes. Cool cupcakes in the pan for 10 minutes then invert them out to cool completely.

Roll out fondant, decorate with the stencil of your choice, or generate a pattern with a rolling pin. Use a cookie cutter to make circles large enough to coat the top of each cake. Spread a very thin coating of buttercream on the top of each cupcake, then place the circle of fondant on top.