



# CARROT CAKE CUPCAKES

*Happy Easter!*

Carrot cake is one of my favorites year-round, but it's my go-to for Easter! I LOVE the colors and textures in this cake, and it's just as delicious when healthified! I decorated these to be festive coconut nests with chocolate eggs for the holiday, but feel free to get creative as you see fit!



## CAKE INGREDIENTS

2 ¼ cup oat flour  
1 tsp baking powder  
1 tsp baking soda  
1 ½ tsp cinnamon  
¼ tsp nutmeg  
¼ tsp allspice  
¼ tsp salt  
1 cup shredded carrots  
½ cup grated zucchini  
⅓ cup chopped walnuts,  
raisins, or other optional  
add-in  
¼ cup coconut sugar  
⅓ cup stevia  
¼ cup coconut oil  
2 eggs  
½ cup Greek yogurt  
1 tsp vanilla  
⅓ cup almond milk

## FROSTING INGREDIENTS

4 oz low fat cream cheese  
½ cup Greek yogurt  
¼ cup powdered sugar  
(or stevia powdered sugar)  
½ tsp vanilla

## PROCEDURE

- Preheat oven to 350°F.
- Combine dry and wet ingredients separately, and then incorporate the dry into the wet.
- Stir in your carrots, zucchini, and optional add-ins last.
- Transfer your batter into your muffin-tins lined with cupcake liners. Using an ice cream scoop will yield you 12! This batter also works with an 8"/9" cake pan.
- Bake for about 20 minutes, until a toothpick comes out clean and the tops spring back when touched.
- Allow to cool completely before applying the frosting and decorating as desired!

**NUTRITION** per cupcake w/o frosting (yields 12):  
139 calories | 15g carbs | 7g fat | 4g protein

**NUTRITION** per cupcake w/ frosting (yields 12):  
178 calories | 18g carbs | 9g fat | 6g protein



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