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## BUNNY CARROT CUPCAKES

Makes 14 • Prep 30' • Oven 40' • A little effort

*For the cupcakes:*

200g carrots  
50g walnuts or pecans  
75g fresh pineapple  
2 eggs  
200g brown sugar  
150ml of sunflower or vegetable oil  
200g plain flour  
40g desiccated coconut  
1 tbsp ground cinnamon  
1 tsp baking powder  
½ tsp salt

*For the frosting:*

75g cream cheese  
40g unsalted butter  
300g icing sugar

2 tbsp sugar  
a few drops of red food colouring  
14 marshmallows  
14 red Smarties

Preheat oven to 150°C fan.

Line a muffin tin with 14 cupcake cases.

Grate the carrots. Finely chop the walnuts and the pineapple.

In a large bowl, whisk the eggs at high speed, add the sugar and continue beating until pale and fluffy. Keep the whisk on at high speed, and add the oil in a steady stream.

In a separate bowl, mix the flour, desiccated coconut, the cinnamon, baking powder and salt, then fold into the egg mix. Once mixed, gently incorporate the grated carrot, the pineapple and the walnuts.

Transfer the mixture into the muffin tin and bake for 40 minutes, or until a skewer comes out clean.

Meanwhile, prepare the frosting. Cut the butter into little cubes. Using an electric whisk, cream the butter and cream cheese together. Add the icing sugar in 3 parts, whisking between additions. Carry on whisking until smooth. Put in the fridge to set.

To make the colourful sugar: put the 2 tablespoons of sugar into an empty jam jar. Add 3 drops of red food colouring, close the lid and shake so that the sugar becomes pink. Add more food colouring if needed. Set aside.

Once your cupcakes are done, leave to cool for 10-15 minutes before turning onto a wire rack. Then, when they're cool, spread the frosting generously over the top.

Cut the marshmallows diagonally in halves and dip each marshmallow, cut-side down, into the pink sugar. Stick onto the frosting to create little ears, then decorate with a Smartie to create a nose.

Store the cupcakes in the fridge for up to 3 days.

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