

RUM SPICED CARROT CUPCAKES WITH RUM BUTTERCREAM

INGREDIENTS:

FOR CUPCAKES:

120g avocado oil
155g brown sugar
85 full-fat plain Greek yogurt
2 large eggs
1 tablespoon (15g) LorAnn Organic Madagascar Vanilla Bean Paste
1 tablespoon (15g) LorAnn Rum Bakery Emulsion
160g grated carrots (2-3 medium carrots)
160g all-purpose flour
8g baking soda
6g baking powder
3g ground cinnamon
1.5g ground ginger
3g kosher salt

FOR RUM BUTTERCREAM:

3 oz (6 tbsp) pasteurized egg whites (found in a carton)
2 cups (240g) powdered sugar
1 cup (227g) salted butter, at room temperature
1 tsp LorAnn Organic Madagascar Vanilla Bean Paste
1 tsp LorAnn Rum Bakery Emulsion



DIRECTIONS:

FOR CUPCAKES:

1. **Preheat Oven:** Preheat your oven to 350°F (175°C). Line 18 muffin cups with paper liners or grease them lightly.
2. **Mix Wet Ingredients:** In a large mixing bowl, combine avocado oil and brown sugar. Mix well until the sugar is dissolved.
3. **Add Eggs and Yogurt:** Add the Greek yogurt, eggs, LorAnn Oils vanilla bean paste, and LorAnn Oils Rum Emulsion to the bowl. Beat until well combined.
4. **Incorporate Carrots:** Stir in the grated carrots until evenly distributed throughout the batter.
5. **Combine Dry Ingredients:** In a separate bowl, whisk together all-purpose flour, baking soda, baking

powder, cinnamon, ginger, and salt until well combined.

6. Mix Wet and Dry Ingredients: Gradually add the dry ingredients to the wet ingredients, mixing until just combined. Be careful not to overmix.
7. Fill Muffin Cups: Spoon the batter into the prepared muffin cups, filling each about 2/3 full.
8. Bake: Bake in the preheated oven for 18-20 minutes or until a toothpick inserted into the center of a cupcake comes out clean.
9. Cool: Remove the cupcakes from the oven and allow them to cool in the pan for a few minutes before transferring them to a wire rack to cool completely.

FOR RUM BUTTERCREAM:

1. Prepare Buttercream Base: In a stand mixer, whisk together pasteurized egg whites and powdered sugar on medium-high for 2-3 minutes until bright and glossy.
2. Add Flavorings: Scrape down the bowl and add LorAnn Oils' vanilla extract and LorAnn Oils' Rum Emulsion. Whisk again on high for 2 minutes until well combined.
3. Incorporate Butter: Reduce mixer speed to low and slowly add chunks of salted butter, until smooth.
4. Switch to Paddle Attachment: Stop the mixer, scrape down the bowl, and switch to the paddle attachment.
5. Final Whipping: Return the mixer to high speed for 4 minutes, creating a lusciously smooth and creamy buttercream.
6. Temper the Buttercream: Remove 1/3 of the buttercream and warm it in the microwave for 30 seconds until it is slightly melty. Add it back into the mixer and beat for another 3 minutes for a velvety smooth finish

ASSEMBLY:

1. Frost Cupcakes: Once cooled, frost the cupcakes with the cream cheese buttercream using a piping bag or spatula.
2. Decorate: Optionally, decorate with additional toppings like chopped nuts or shredded coconut.