



**PUMPKIN CARROT CUPCAKES WITH  
ORANGE-CREAM CHEESE FROSTING**



**Nestlé**

Good Food, Good Life

# PUMPKIN CARROT CUPCAKES WITH ORANGE-CREAM CHEESE FROSTING

(Makes 24 cupcakes)

Perfect for spring celebrations, these delightful cupcakes feature a delicious orange-cream cheese frosting and a nutritious secret you can feel better about – pumpkin! That's right, pumpkin adds a powerful nutrition boost to your everyday meals and festive desserts.

- 
- 1 cup whole-wheat flour
  - 1 cup all-purpose flour
  - 2 teaspoons ground cinnamon
  - 2 teaspoons baking soda
  - 1 teaspoon salt
  - 2 cups packed brown sugar
  - ½ cup vegetable oil
  - 3 teaspoons grated orange peel, *divided*
  - 1 can (15 ounces) LIBBY'S® 100% Pure Pumpkin
  - 4 large eggs
  - 2 cups grated carrots
  - ¾ cup golden raisins
  - 4 ounces light cream cheese
  - 1 tablespoon butter, softened
  - 1½ cups powdered sugar, sifted
  - Candied orange peel for garnish (optional)
- 

PREHEAT oven to 350° F. Paper-line 24 muffin cups.

COMBINE whole-wheat flour, all-purpose flour, cinnamon, baking soda and salt in medium bowl. Beat brown sugar, oil and 2 *teaspoons* grated orange peel in large mixer bowl until blended. Add pumpkin and eggs; beat well. Gradually beat in flour mixture. Fold in carrots and raisins. Spoon batter into prepared muffin cups, filling ¾ full.

BAKE for 25 minutes or until wooden pick inserted in cupcake comes out almost clean. Cool in pans on wire racks for 10 minutes; remove to wire racks to cool completely.

BEAT cream cheese, butter, powdered sugar and *remaining 1 teaspoon* grated orange peel in small mixer bowl until smooth. Spread over cupcakes; garnish with candied orange peel.

Find recipe nutrition information and more Nestlé recipes on [VeryBestBaking.com](http://VeryBestBaking.com).



Good Food, Good Life

Nestlé USA c/o Publicis Consultants I PR  
424 2nd Ave W • Seattle, WA 98119

 For the latest Nestlé news and information, follow us on Facebook at [Facebook.com/nestleusa](https://www.facebook.com/nestleusa).

Download recipe and photo at:  
[NestleNewsroom.com](http://NestleNewsroom.com)

For more ideas, or to sign up for Nestlé's monthly E-Newsletter, please contact us:

- Brandi Dippold at 206-270-4568
- [brandi.dippold@publicis-pr.com](mailto:brandi.dippold@publicis-pr.com)

All trademarks are owned by Société des Produits Nestlé S.A., Vevey, Switzerland.