

# Carrot Cupcakes

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## Ingredients:

2 cups of grated carrots.  
2 cups of flour.  
1 ½ cups of sugar.  
1 cup of oil.  
½ cup of chopped walnuts.  
½ cup of shredded coconut meat.  
3 medium eggs.  
2 tablespoons of orange marmalade.  
2 tablespoons of crushed pineapple.  
2 teaspoons of baking powder.  
1 teaspoon of baking soda.  
½ teaspoon of cinnamon.  
½ teaspoon of nutmeg.  
¼ teaspoon of mace spice.

Frosting.

## Preparation:

Preheat your oven to 350°F (175°C).

Line each cup of a standard muffin pan with muffin liners.

Combine the grated carrots, sugar, oil and eggs. Set aside.

Sift together the flour, baking powder, soda, cinnamon, nutmeg and mace.

Gradually add the dry mixture to the carrot mixture.

Fold in the orange marmalade, crushed pineapple, chopped walnuts nuts and shredded coconut.

Spoon batter into prepared muffin pans.

Bake for 30 to 35 minutes, until done.

Allow to cool, then frost.

## Notes:

This recipe yields twelve 6 oz cupcakes.