

## Carrot Cake Cupcakes Web Bonus: A Tale of Three Bunnies

(makes 24)

- 1 cup frozen apple juice concentrate, thawed
- 4 eggs
- 1 cup vegetable oil
- ½ cup no-added-sugar applesauce
- 1 cup whole wheat flour
- 1 cup unbleached white flour
- 2 tsp. baking soda
- 1 cup raisins
- 1 tsp. cinnamon
- ½ tsp. salt
- 3 cups grated raw carrot (about 6 large)
- 1 cup chopped walnuts, toasted and cooled (optional)

Prepare muffin tins with paper linings for 24 cupcakes; preheat oven to 350 (375 at high altitude). Soak raisins 5 minutes in enough hot water to cover; drain well. Mix all ingredients in large bowl, stirring by hand. Fill prepared muffin tins halfway. Bake until toothpick inserted in center of cupcake comes out dry (about 15 minutes). Cool completely before frosting. Decorate with additional raisins and/or walnuts if desired.



### Cream Cheese Frosting

- 8 oz. package low-fat cream cheese, softened to room temperature
- 5 tablespoons butter, softened to room temperature
- ¼ cup frozen apple juice concentrate, thawed
- ½ tsp. almond extract

Whip cream cheese and butter with mixer. Slowly add fruit juice and extract. Frost cupcakes right away, decorate if desired, and keep refrigerated.