

EASTER CARROT CUPCAKES

Ingredients:

- 11/2 cups grated carrots
- I cup unsweetened applesauce
- 1/3 cup melted coconut oil
- 2 large eggs
- I teaspoon vanilla extract
- 11/2 cups self-raising wholemeal flour
- 1/4 teaspoon salt
- I teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- 120g cream cheese, softened
- 2 tablespoons unsalted butter, softened
- 2 tablespoons pure maple syrup or honey
- Mini Easter eggs for decoration

Method:

- Mix & Combine: In a bowl, mix grated carrots, applesauce, oil, eggs, & vanilla. In the same bowl, whisk in self-raising wholemeal flour, salt, cinnamon, and nutmeg
- Fill & Bake: Spoon the batter into cupcake liners, filling each 2/3 full. Bake at 175°C for 18-22 minutes or until a toothpick comes out clean
- Frost & Decorate: Beat softened cream cheese, butter, maple syrup (or honey), and vanilla. Once cupcakes are cooled, top with a mini Easter egg

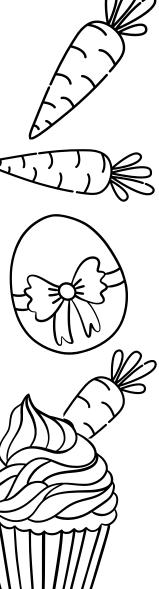


















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Name: Entrants Name:	Entrants Age:
Suburb/Postcode (Macarthur only):	
Parent guardians Name:	
Parent guardians contact phone number:	
Parent Guardians Email:	-
Have you heard of Kids of Macarthur Health Foundation before: YES // NO If yes please explain how:	
() Yes by post () Yes by Email: () No Thank you:	3
Address for post:	
ABN: 95 898 153 422 PO BOX 494 Campbelltown NSW 2560	Tel: 02 4655 5022 Email: kenzie@kidsofmacarthur.com.au

THANKS TO WATTS COOKING & COLES MACARTHUR!



