**Easter Carrot Cupcakes**

**For the cupcakes:**

* 1 x Boutique Bake Carrot Cake Mix
* 2 x eggs
* 125 ml sunflower oil
* 12 x cupcake wrappers

**For the frosting:**

* 100g unsalted butter
* 150g cream cheese
* 110g icing sugar (or use the icing pack provided with your cake mix!)

**Method**

1. Preheat the oven to 180C/350F/Gas 4.
2. Add the eggs, oil, grated carrot and cake mix into a large bowl and mix well.
3. Line a muffin-tin with 12 cupcake wrappers & spoon the cake mixture into cupcake wrappers
4. Pop in the oven and bake for about 20 minutes, until well risen and golden-brown
5. Remove from the oven and cool in the tin for a few minutes, then place onto a wire rack to cool completely before serving.
6. To make your cream cheese frosting, place your butter, icing sugar and cream cheese into a bowl and mix well with an electric mixer
7. Once mixed well, add in a few drops of green food colouring
8. Place a star shaped nozzle on a piping bag and spoon the icing into the piping bag
9. Starting from the edge of your cupcake, make anti clockwise swirls into the centre. Decorate the icing with some mini chocolate eggs to give them a proper Easter Bakeover!
10. Enjoy!

