



Recipes

Carrot cupcakes



3.0

133 rating



Baking



35 min

You will need

Fine spelt flour	150 g
Grated carrot	190 g
Eggs	2
Baking powder	1/2 packet
Honey	2 - 3 tablespoons
Butter	40 g
Plain yoghurt	70 g

Hamánek fruit purée with apples

70 g

Cinnamon

1/2 teaspoon

Cooking instructions

Stir the liquid honey into the softened butter, add the fruit purée, eggs and yoghurt. Mix the ingredients together well. Gradually add the flour mixed with baking powder and cinnamon. Finally stir the finely grated carrot into the mixture. Place the paper cupcake cases in the cupcake baking tray. Fill them with mixture to about 1/3 full and bake at 180 degrees for 15 - 20 minutes.