Mini Carrot Cake Cupcakes

By Cyndi Coon

4 eggs
1 1/4 cup vegetable oil
2 cups white sugar
2 ts vanilla
2 cup flour
2 ts baking soda
2 ts baking powder
1/2 ts salt
2 ts cinnamon
3 cup grated carrots (I use my trusty cusinart)
1 cup chopped nuts

Frosting
1/2 cup butter (soften for 15 sec in micro if refrigerated)
1 pckg cream cheese (soften for 15 sec in micro if refrigerated)
4 cup powdered sugar
1 ts vanilla

Directions
Preheat oven to 350 degrees
Put paper wrappers into mini cupcake pans

In your kitchen aid mixer or a bowl, beat eggs, oil, sugar and 2 ts vanilla. Mix in flour, baking soda, baking powder, salt and cinnamon. Stir in carrots. Fold in nuts. Pour into mini cupcake wrappers.
Bake for 8 to 10 minutes depending on oven.
Let cool

To Make Frosting: In your kitchen aid mixer or a bowl: butter, cream cheese, powdered sugar and 1 ts vanilla. Beat until desired texture. I like to pipe through a bag so I mix if fluffier!
Frost the cupcakes!