

#CREATEASTIR WITH NOLA® AND AMELIA'S CARROT AND MAYO CUPCAKES



BAKE YOUR WAY TO YUM WITH AMELIA'S SPICED CARROT CUPCAKES.

 Makes 24 cupcakes or 2 x 20cm cakes

 Suitable for Vegetarians

INGREDIENTS:

For the cupcakes:

2 cups (500ml) Selati Sugar
375ml **Nola Original Mayonnaise**
1 tsp (5ml) vanilla essence
4 eggs
2 cups (500ml) Flour
2 tsp (10ml) baking powder
2 tsp (10ml) bicarbonate of soda
1 tsp (5ml) salt
2 tsp (10ml) cinnamon
½ tsp (2.5ml) nutmeg
1 cup (250ml) pineapple, crushed and drained
2½ cups (625ml) carrots, grated
½ cup (125ml) pecan nuts, chopped

For the **Nola Original Mayonnaise** Icing:

500ml **Nola Original Mayonnaise**
1 tbsp (15ml) vanilla extract
3 cups (750ml) Icing Sugar

METHOD:

Preheat the oven to 180°C.

Lightly grease 2 x 12 hole non-stick muffin tins or place in 24 cupcake papers.

Beat the sugar, **Nola Original Mayonnaise** and vanilla together.

Beat in the eggs, one at a time.

Sift the flour, baking powder, bicarbonate, salt and spices together and fold into the egg mixture.

Gently fold in the pineapple, carrots and nuts.

Spoon into the muffin tin and bake for about 20 minutes or until a skewer comes out clean.

Cool on a wire rack.

To make the **Nola Original Mayonnaise** Icing:

Beat the **Nola Original Mayonnaise**, vanilla and icing sugar together.

Add more or less icing depending on whether you want to pipe or drizzle the icing.

Once the cupcakes have cooled, ice and serve.

**NOLA**®