



# Carrot-Ginger Cupcakes with Spiced Cream Cheese

Servings: **0 servings**

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## Ingredients

- 1 pkg (2 layer size) spice cake mix
  - $\frac{3}{4}$  cup shredded carrots
  - 1 T ground ginger
  - 1 tsp ground cinnamon, divided
  - $\frac{1}{2}$  cup walnut pieces, toasted
  - 1 pkg cream cheese, softened
  - 2 cups thawed Cool Whip
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## Directions

Preheat oven to 350. Prepare cake batter as directed on package; stir in carrots, ginger,  $\frac{3}{4}$  tsp of the cinnamon and walnuts. Spoon batter into 24 paper lined muffin cups. Bake 15 minutes or until toothpick comes out clean. Beat cream cheese in medium bowl till smooth. Gently stir in Cool Whip. Spread over tops of cupcakes. Sprinkle with reserved cinnamon. Refrigerate until ready to serve.

To toast walnuts in microwave, spread evenly on microwaveable dish. Microwave on high for 2 minutes. Stir and continue cooking for 1-2 minutes, stirring after each minute, until browned.

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