

Carrot Ginger Cupcakes (P. 51 *101 Best Vegan Foods*)

3 cups all-purpose flour
1/3 cup coarsely chopped pecans (local)
2 teaspoons baking powder
2 teaspoons baking soda
1 teaspoon salt
1/2 teaspoon ground cinnamon
3/4 cup water
3 tablespoons ground flaxseed
1 and 1/2 cup granulated sugar
1/2 cup vegetable oil
1 and 1/2 cups (3 sticks) dairy-free margarine, divided
1 pound carrots, shredded (local)
Grated peel of two oranges
Juice of 2 oranges, divided
2 and 1/2 tablespoons grated, fresh ginger, divided
1 tablespoon plus 1 teaspoon vanilla, divided
4 and 1/2 cups powdered sugar

1. Preheat oven to 350 degrees F. Line 24 standard (2 and 1/2 inch) muffin cups with paper baking cups
2. Whisk flour, pecans, baking powder, and baking soda, salt and cinnamon in a medium bowl. Process water and flaxseed into food processor until well blended.
3. Beat granulated sugar, oil, and 1/2 cup margarine in a large bowl with mixer at medium speed until light and fluffy. Beat in flaxseed mixture. Add carrots, orange peel, 1/3 cup orange juice, 2 tablespoons ginger, and 1 tablespoon vanilla; mix well. Add flour mixture, mix just until combined. Spoon batter evenly into prepared muffin cups.
4. Bake 22-25 minutes or until a toothpick inserted into centers comes out clean. Cool in pans 10 minutes. Remove and cool completely.
5. Beat remaining 1 cup margarine and 1 teaspoon vanilla in large bowl with mixer at medium speed until creamy. Gradually beat in powdered sugar. Beat in remaining 1/4 cup orange juice and 1/2 tablespoon ginger. Beat at medium-high speed at least 1 minute or until fluffy. Frost cupcakes and garnish.

Makes 24 cupcakes