

Carrot cake cupcakes

A melted-butter carrot cake batter mixed in one bowl, heavy on cinnamon and grated carrot, finished with a swoosh of cream cheese frosting from card FR-003.

Source NYT Cooking · Adapted, metric Contains **Wheat · Milk · Egg · Nuts if added** Last change Rev 01 · First issue
Equipment 12-cup muffin tin, paper liners · Box grater · Cookie scoop · Stand or hand mixer · Offset spatula or piping bag

Yield · cupcakes	Batter · each	Carrot · % flour	Plan	Oven · 350 °F
12	≈ 66 g	100%	1.5 h	175 °C

Formula	Ingredient	%	Grams	Scaled × ____
% · flour = 100				
Carrots: 3 or 4 medium, grated on the fine holes of a box grater. Weigh after grating.				
Add-ins are optional and outside the batter total; with them the batter is ≈ 857 g, ≈ 71 g each.				
Frosting is made from card FR-003, ≈ 32 g per cupcake, and sits outside the formula.				
Altitude, 4,700 ft: soda and powder −12–25%. Run as trial B before changing the sheet.				
† Doesn't scale in a straight line past 2×.				
	A Batter · % · flour = 100			
	☐ Unsalted butter · melted, warm	100.0	170	
	☐ Light brown sugar · packed	97.1	165	
	☐ Vanilla extract † · 2 tsp	4.7	8	
	☐ Kosher salt · Diamond Crystal, ½ tsp	0.9	1.5	
	☐ Whole eggs · 2 large	58.8	100	
	☐ All-purpose flour	100.0	170	
	☐ Ground cinnamon † · 2 tsp	2.9	5	
	☐ Baking soda † · ¾ tsp	2.1	3.5	
	☐ Baking powder † · ¾ tsp	1.8	3	
	☐ Carrots · finely grated	100.0	170	
	Batter · without add-ins	468.2	796	
	B Add-ins · optional · % · flour = 100			
	☐ Walnuts, pecans or raisins · chopped	35.9	61	
	C Frosting · outside the formula			
	☐ Cream cheese frosting · FR-003	—	≈ 385	

Method Tick each step as done Make FR-003 while the cupcakes cool. Frost only when fully cold.	01	Prep. Rack in the middle; heat the oven. Line the 12-cup tin with paper liners.	— 175 °C 350 °F	☐
	02	Wet. In a large bowl whisk melted butter, brown sugar, vanilla and salt until smooth and glossy.	20 s	☐
	03	Eggs. Add one at a time, whisking until no streaks of white remain before the next.	1 min	☐
	04	Dry. Whisk flour, cinnamon, soda and powder; fold in with a spatula until no flour pockets remain.	— Don't overmix	☐
	05	Carrots. Fold in the carrots and any add-ins just until the shreds are even through the batter.	—	☐
	06	Portion. Scoop into the liners, three-quarters full. Weigh the first cup to set the scoop.	— ≈ 66 g each	☐
	07	Bake. Until the tops dome slightly and a toothpick comes out clean with a few moist crumbs.	17–20 min 175 °C 350 °F	☐
	08	Cool. Completely, in the tin. Make the frosting from card FR-003 meanwhile.	Until cool 45–60 min	☐
	09	Frost. Pipe, or swoosh on with an offset spatula or the back of a large spoon.	10 min ≈ 32 g each	☐

Done when And how it keeps	Done when		Keeps	
	Top	Domed, set to the touch	Unfrosted	2 days, airtight
	Toothpick	Clean, a few crumbs	Frosted	3 days, 4 °C

Trials Change one variable per trial B tests the altitude rule for 4,700 ft.	Variable	Trial A	Trial B	Trial C
	Date			
	Change	As written	Leavening –20%	Pecans, 61 g
	Bake time			
	Staff rating 1–5			

Revisions Newest last	Rev	Date	Change	From
	Rev 01	2026-09-26	First issue, adapted from NYT Cooking	—