

It's that time of year again. We bring you:

ATLANTA'S MOST SCRUMPTIOUS!

... and their recipes aren't bad either.



Rebecca Lang



Carrot Cupcakes

WITH CREAM CHEESE FROSTING

Recipe by Rebecca Lang, food writer and author of *Southern Entertaining for a New Generation* (Cumberland Press, 2004)

Yield: 30 cupcakes

- 2 cups all-purpose flour, sifted
- 1/2 teaspoon allspice
- 1/4 teaspoon ground ginger
- 1 teaspoon salt
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 4 large eggs
- 2 cups sugar
- 3/4 cup vegetable oil
- 3 cups peeled and finely grated (by hand) carrots*
- 1/2 teaspoon vanilla extract
- 1 cup golden raisins
- Cream Cheese Frosting (recipe included)

Preheat oven to 325 degrees. Line muffin tins with paper cupcake liners.

Combine flour, allspice, ginger, salt, baking soda and baking powder.

Using an electric mixer, beat eggs until well blended. Add sugar, oil, carrots and vanilla extract. Add flour mixture, beating just until blended. Add raisins.

Pour batter into paper lined muffin tins, filling about 2/3 full. Bake for 23 to 25 minutes, or until set. Cupcake tops will appear shiny.

Cool completely on wire racks. Spread frosting evenly over cooled cupcakes.

*The carrots are grated by hand because using a food processor would generate too much moisture for a successful batter.

Cream Cheese Frosting

- 1/2 cup butter, softened
- 8 ounces cream cheese, softened
- 1 teaspoon vanilla extract
- 1 16-ounce box powdered sugar, sifted

For the Cream Cheese Frosting

For frosting, beat butter and cream cheese until blended and fluffy. Add vanilla extract. Gradually add powdered sugar. Beat just until blended.

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