



Carrot Cupcakes

Ingredients

Your favorite carrot cake recipe
Your favorite cream cheese icing recipe
24 strawberries
2 – 11.5 oz packages white chocolate morsels
Red & yellow food coloring

Instructions

Set EGG for indirect cooking at 350°F/177°C. Line two muffin tins with cupcake liners.

Make cake recipe as directed. Evenly distribute mix between two muffin tins.

Cook as directed and allow to cool on a rack.

Melt white chocolate morsels and mix in food coloring until it is the shade of orange you desire. (We used 10 drops red and 10 drops yellow.) Lay out wax paper. Dip strawberries one by one into the chocolate and allow to harden on the wax paper.

Ice cupcakes once cool. Top with chocolate strawberry.

Makes 24 cupcakes