Mini-Carrot Cakes YIELDS: 6 PREP TIME: 0hours 15mins TOTAL TIME: 0hours 55mins

INGREDIENTS

1 3/4 c. all-purpose flour	1 tsp. ground cinnamon
1 3/4 tsp. baking powder	1/2 tsp. ground nutmeg
1/2 tsp. each baking soda and salt	2 jar baby food carrots
3/4 c. orange juice	c. cup grated fresh carrots
1/4 c. canola oil	1/2 c. sugar
1 large egg	1 tsp. vanilla extract

CREAM CHEESE FROSTING

1 brick cream cheese	1/2 stick unsalted butter	
1 tsp. vanilla extract	1 1/2 c. confectioners' sugar	Orange and green gel food color

DIRECTIONS

Heat oven to 375ºF. Line 13 x 9 x 2-in. baking pan with heavy-duty foil, extending it over sides; coat with nonstick cooking spray.

1 Whisk flour, baking powder, cinnamon, nutmeg, baking soda and salt in a medium bowl to mix.

2 In another medium bowl, whisk baby food, fresh carrots, orange juice, sugar, oil, egg and vanilla.

3 Stir wet ingredients into dry ingredients just until blended. Spread into prepared pan. Bake 20 minutes or until wooden pick inserted in center comes out clean.

4 Cool in pan on wire rack 10 minutes. Using foil, lift cake from pan and cool completely on wire rack.

5 Frosting: In a bowl with electric mixer on medium speed, beat cream cheese, butter and vanilla until creamy. On low, beat in confectioners' sugar. Beat until fluffy.

6 Using foil, lift cake onto work surface. With a 2 1/2-in. round biscuit cutter, cut out 12 rounds from cake. Place 1/2 cup frosting in a cup and tint orange. Place 1/4 cup frosting in another cup and tint green-yellow.

7 On half of the cake rounds, spread 1 Tbsp frosting each; top with remaining rounds. Frost each top with 1 1/2 Tbsp frosting. Place orange and green tinted frosting in separate quart-size ziptop bags. Snip off tip from each bag; pipe orange carrots and green tops on cakes.