



BUNNYBURROW CARROT CAKE

INGREDIENTS *(makes 12 mini-cakes)*

CARROT CAKE

- 1 cup dried cranberries
- 1 cup orange juice
- 2 cups sugar
- 1 1/3 cups vegetable oil
- 3 large eggs, room temperature
- 1 teaspoon vanilla extract
- 2 1/2 cups + 1 tbsp all-purpose flour, divided
- 2 tsps ground cinnamon
- 2 tsps baking soda
- 1 1/2 tsps coarse salt
- 1 cup chopped walnuts
- 2 cups grated carrots
- 1/2 cup diced fresh pineapple

CREAM CHEESE ICING

- 8 oz. cream cheese, softened
- 1/2 cup (1 stick) unsalted butter, softened
- 2 cups confectioners' sugar
- 1/2 tsp vanilla extract
- 1-3 tbsps milk

INSTRUCTIONS

CARROT CAKE

1. Soak dried cranberries in orange juice overnight.
2. Preheat oven to 325°F. Butter and flour 12 (1/2-cup) oven-safe ramekins.
3. Combine sugar, oil, and eggs in the bowl of an electric mixer fitted with the paddle attachment; beat until light yellow. Stir in vanilla.
4. Sift together 2 1/2 cups flour, cinnamon, baking soda, salt in a medium bowl.
5. Add flour mixture to sugar-egg mixture, mixing until just combined.
6. Drain dried cranberries (discard any remaining orange juice). Toss cranberries and walnuts with 1 tbsp flour. Add carrots and pineapple, tossing to combine. Fold mixture into batter.
7. Ladle batter into prepared ramekins. Bake 35-40 minutes, or until a wooden pick inserted into cakes comes out clean.

CREAM CHEESE ICING

1. Beat cream cheese and butter with an electric mixer until smooth. Beat in 1 1/2 cups powdered sugar and vanilla.
2. Add more confectioners' sugar and milk, 1 tablespoon at a time, until consistency is spreadable.
3. While cakes are still warm, turn out of ramekins and spread with icing.



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