

24 Carrot Cupcakes

- 2 cups sugar
- 1 ½ cups vegetable oil
- 3 eggs, slightly beaten
- 2 teaspoons vanilla extract
- 2 ¼ cups cake flour
- 2 teaspoons cinnamon, ground
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1 teaspoon salt
- 2 cups carrots, shredded
- 1 cup walnuts, chopped
- 9 ounces raisins, plumped, drained

- Frosting:
- 6 ounces cream cheese
 - 1 stick butter
 - 1/4 cups milk
 - 2 teaspoons vanilla
 - 1/4 teaspoon salt
 - 3 to 4 cups powdered sugar (or more if needed to achieve desired consistency)

Stir sugar, oil, eggs and vanilla until thoroughly blended. Combine the dry ingredients in a bowl, and then add them to the mix. Fold in all remaining ingredients. Plop 6 ounces of batter into each of the 24 (or more) cupcake liners with cupcake tins. Bake at 375 degrees for 15 to 20 minutes until golden brown. Let cool before frosting.



Raidin' the Garden Raisin Salad

- 2 cups raisins
- 3 large carrots, grated
- 2 apples, cored and cubed (not peeled)
- 2 cans (8 ounces each) crushed pineapple, drained, juice reserved
- 1/2 cup diced celery
- 1 tablespoon lemon juice
- 1/2 cup mayonnaise (or ½ cup of plain yogurt)

In a mixing bowl, combine the raisins, carrots, apples, pineapple, and celery. Add the lemon juice and mayonnaise (or yogurt). Refrigerate until chilled. Serves 8.

Hippity Hoppity Popcorn Carrots

- 10 cups of fresh popped popcorn
- 1 stick of butter or margarine
- 1 large bag of marshmallows
- 1 box orange gelatin dessert mix
- Cabbage leaves (optional)

Pop the popcorn and pour it into a large bowl. Melt 1/4 cup of butter or margarine in a large pot. Add the bag of marshmallows, mixing constantly until melted and gooey, and then pour in the box of gelatin dessert mix. Carefully coat this mixture on to the popcorn. Using the rest of the butter or margarine, butter a large spoon and mix everything together until the popcorn is well coated. Test the mixture to see if it is too hot for little hands. If not, have the children butter their hands and form their own popcorn carrot! Nestle the popcorn carrots in a cabbage leaf nest. Serves about 10-12.

Bunny Lovin' Lettuce Nibbles

- 4 large tomatoes, chopped
- 1-1/2 cup mozzarella cheese cubes
- 1/3 cup chopped fresh basil
- 2 to 3 tablespoons olive oil
- 2 to 3 teaspoons balsamic vinegar
- Salt and pepper to taste
- 8 lettuce leaves

Toss together all of the ingredients (except for the lettuce leaves) until mixed. Scoop out some of the mixture on a lettuce leaf, wrap it up and serve. Serves 8.

