Carrot Cake Cupcakes

1 1/4 cups flour

1/2 teaspoon baking soda

1/2 teaspoon baking powder

1/4 teaspoon salt

1 teaspoon cinnamon

1/8 teaspoon nutmeg

1 1/2 cups finely shredded carrots (about 2 carrots)

2/3 cup sugar

1/3 cup brown sugar

2 eggs

1/4 cup applesauce

1 teaspoon vanilla

1/2 cup vegetable oil

Whisk together sugars and eggs.

Mix in applesauce and vanilla.

With mixer running, slowly add oil.

Combine dry ingredients and carrots and add to mixer.

Scoop batter into jumbo cupcake pans and bake 22 minutes at 350.

Frost with cream cheese frosting.