THE J.M. SMUCKER Co

Apple Carrot Raisin Whole Wheat Muffins

Prep Time	Cook Time	Serves	Difficulty
15 mins	20 mins	12	N/A

Ingredients

- 1 cup (250 mL) **Robin Hood®** Original All Purpose Flour

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- 1 cup (250 mL) **Robin Hood®** Whole Wheat Flour

  Robin Hood® Whole Wheat All Purpose Flour

- 1/2 cup (125 mL) sugar
- 2 tsp (10 mL) baking soda
- 1 tbsp (15 mL) ground cinnamon
- 1/2 tsp (2 mL) salt
- 2 cups (500 mL) peeled and shredded apples (3 medium)
- 1/2 cup (125 mL) shredded carrots
- 1/2 cup (125 mL) raisins
- 1/2 cup (125 mL) chopped walnuts or pecans
- 1/2 cup (125 mL) shredded coconut (optional)
- 1/2 cup (125 mL) Vegetable Oil
- 1/4 cup (50 mL) milk
- 2 tsp (10 mL) vanilla extract
- 2 eggs, lightly beaten

Directions

Step 1:

Heat oven to 350°F (180ºC). Grease or line 12 muffin cups with paper baking cups. Combine flours, sugar, baking soda, cinnamon and salt in a large bowl. Add apples, carrots, raisins, walnuts and coconut. Mix well. Add oil, milk, vanilla and eggs. Stir just until moistened. Fill prepared muffin cups 3/4 full.

Step 2:

Bake for 20 to 25 minutes or until toothpick inserted in centre comes out clean. Immediately remove from pans. Cool.

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