THE J.M. SMUCKER Co

Carrot Spice Muffins

Prep Time	Cook Time	Serves	Difficulty
20 mins	30 mins	12	N/A

Ingredients

- 2 eggs
- 1/2 cup (125 mL) oil
- 3 cups (750 mL) grated carrots
- 1 1/4 cups (300 mL) **Robin Hood®** All Purpose Whole Wheat Flour

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- 1 cup (250 mL) granulated sugar
- 1/4 cup (50 mL) natural bran
- 2 1/4 tsp (11 mL) ground cinnamon
- 1/2 tsp (2 mL) ground nutmeg
- 1 tsp (5 mL) baking soda
- 3/4 tsp (4 mL) baking powder
- 1/2 tsp (2 mL) salt
- 1/2 cup (125 mL) chopped walnuts or pecans (optional)
- 1/2 cup (125 mL) raisins
- **Streusel Topping (Optional):**
- 1/3 cup (75 mL) chopped walnuts or pecans
- 2 tbsp (30 mL) lightly packed brown sugar

Directions

Step 1:

Preheat oven to 375°F (190°C). Line 12 muffin pans with paper liners.

Step 2:

Beat eggs and oil until light.

Mix your batter as little and lightly as possible. Lumps are just fine, as they will break up during baking. It’s important not to over-mix, as this will toughen your muffins and cause tunneling (holes).

Step 3:

Stir in carrots.

Step 4:

Add next 8 ingredients Stir just until moistened.

Step 5:

Stir in nuts and raisins.

Step 6:

Fill prepared muffin cups 3/4 full.

Step 7:

Combine nuts and brown sugar for topping in small mixing bowl. Sprinkle on top of muffins.

Step 8:

Bake in preheated oven for 25 to 30 minutes or until top springs back when lightly touched.

Images

