THE J.M. SMUCKER Co

Hearty Carrot Muffins

Prep Time	Cook Time	Serves	Difficulty
15 mins	30 mins	18	N/A

Ingredients

- 3/4 cup (175 mL) Canola or Vegetable Oil
- 1/2 cup (125 mL) brown sugar
- 1/2 cup (125 mL) granulated sugar
- 4 eggs
- 2 tsp (10 mL) vanilla extract
- 1 can (300 mL) **Eagle Brand®** Low Fat Sweetened Condensed Milk
- 1 cup (250 mL) plain Greek yogurt
- 2 cups (500 mL) grated carrots
- 3/4 cup (175 mL) raisins, optional
- 1/2 cup (125 mL) chopped walnuts, optional
- 1 1/2 cups (375 mL) **Robin Hood®** Original All Purpose Flour

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

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

  Robin Hood® Quick Oats
- 1 tbsp (15 mL) baking powder
- 1 tsp (5 mL) baking soda
- 1 tbsp (15 mL) cinnamon
- 1/4 tsp (2 mL) nutmeg
- 1/8 tsp (1 mL) cardamom
- 1/4 tsp (2 mL) allspice
- 1/2 tsp (3 mL) salt

Directions

Step 1:

Preheat oven to 350°F (180°C). Line 18 muffin pans with liners.

Step 2:

Combine first 8 ingredients in large bowl. Add raisins and walnuts if using. Mix in remaining ingredients. Pour into prepared pans. Bake in preheated oven, 25-30 minutes, or until toothpick inserted in centre comes out clean.

Images