THE J.M. SMUCKER Co

Moist and Crunchy Carrot Muffins

Prep Time	Cook Time	Serves	Difficulty
20 mins	25 mins	12	N/A

Ingredients

- **Topping:**
- 1/2 cup (125 mL) **Robin Hood®** Whole Wheat All Purpose Flour

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- 1/2 cup (125 mL) chopped pecans or walnuts (optional)
- 1/3 cup (75 mL) natural turbinado sugar
- 1/2 tsp (2 mL) cinnamon
- 1/4 cup (50 mL) butter, melted
- **Muffins:**
- 2 cups (500 mL) **Robin Hood®** Whole Wheat All Purpose Flour
- 1 cup (250 mL) packed brown sugar
- 2 tsp (10 mL) cinnamon
- 1 tsp (5 mL) baking powder
- 1 tsp (5 mL) baking soda
- 1/2 tsp (2 mL) nutmeg
- 1/4 tsp (1 mL) salt
- 1 cup (250 mL) unflavoured yogurt
- 1/3 cup (75 mL) Canola or Vegetable Oil
- 1 egg
- 3 cups (750 mL) grated carrots

Directions

Step 1:

Preheat oven to 375°F (190°C). Grease or line 12 muffin cups with paper liners.

Step 2:

Topping: Combine flour, nuts, sugar and cinnamon in a medium bowl. Add melted butter and stir until mixture comes together. Reserve.

Step 3:

Muffins: Combine flour, brown sugar, cinnamon, baking powder, baking soda, nutmeg and salt in a large bowl.

Step 4:

Whisk yogurt, oil and egg together in a separate large bowl. Stir in carrots. Add carrot mixture to flour mixture. Stir until flour is combined.

Step 5:

Fill prepared muffin cups. Place reserved topping on muffins.

Step 6:

Bake in preheated oven 22 to 25 minutes or until a toothpick inserted in center of muffin comes out clean. Cool on wire cooling rack.

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