

Awesome Carrot Muffins

Recipe source:

Serves: 18 serves... or 36 mini

Difficulty: Very Easy

Fresh from the garden: Carrots

Ingredients:		Equipment:	
2 cups Plain Flour	1 cup vegetable oil	Muffin Tins	Measuring cups
1 tablespoon baking powder	2/3 cup brown sugar	Muffin paper	Measuring spoons
1 teaspoon bicarb of soda	3 cups shredded carrot		
1/2 teaspoon salt		2 medium bowls	
1 teaspoon cinnamon		Grater	
4 Eggs		Wooden spoon	

What to do: Preheat the oven to 180 C

- ☺ Grease muffin cups or line with muffin liners
- ☺ In a large bowl, sift together flour, baking powder, bicarb of soda, salt and cinnamon.
- ☺ In a separate bowl combine the eggs, oil and brown sugar, mix well.
- ☺ Combine the egg mixture with the flour until just combined.
- ☺ Fold in the carrots.
- ☺ Spoon into prepared muffin tins.
- ☺ Bake for 12 – 15 minutes for mini, and 20 – 30 minutes for regular.