

Morning Glory Muffins



PREPARATION TIME
25 minutes



COOKING TIME
15 minutes



PERFECT PARTNER
ham omelet



Leftover carrots that have lingered in the vegetable bin—and are somewhat limp—are ideal for this recipe. If the carrots are too soft to grate, soak them in ice water for an hour to harden.

SHOPPING LIST

- carrots • raisins • coconut
- pecans • apple

ON HAND

- flour • sugar • baking soda
- cinnamon • salt • eggs • oil
- vanilla extract

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INGREDIENTS

- 2 cups all-purpose flour
- 1¹/₄ cups sugar
- 2 teaspoons baking soda
- 2 teaspoons cinnamon
- 1/2 teaspoon salt
- 2 cups grated carrots
- 1/2 cup raisins
- 1/2 cup shredded coconut
- 1/2 cup chopped pecans
- 3 eggs
- 1 cup vegetable oil
- 1 apple, shredded
- 2 teaspoons vanilla extract

MAKES **22** MUFFINS

COOKIN' *Express*

- If there are empty muffin cups remaining after you have used all the batter, pour an inch of water in the empty cups. It will prevent the muffin tin from warping in the oven.

Make Ahead

The dry ingredients can be mixed up to 12 hours ahead. Set aside in an airtight container.

♦ VARIATION

For a special treat, substitute chopped dates for the raisins in step 1.

1 Preheat oven to 350°F. Grease 24 large muffin cups. Mix flour, sugar, baking soda, cinnamon and salt in a large bowl. Stir in carrots, raisins, coconut and pecans.



2 Combine eggs, oil, apple and vanilla in a medium bowl; stir well.

3 Add egg mixture to flour mixture; stir just until combined.



4 Spoon batter into prepared muffin cups. Bake until a toothpick inserted in center of muffin comes out clean, about 15 minutes.