Cooking with Miss Brenda

Carrot Cake Muffins

Ingredients

1½ cup	all-purpose flour
1 tsp.	baking powder
½ tsp.	baking soda
½ tsp.	salt
1 tsp.	cinnamon
¾ cup	sugar
2	large eggs
½ cup	canola oil
1½ cup	carrots (raw & finely shredded)
½ cup	golden raisins
1 tsp.	vanilla
½ cup	crushed pineapple
½ cup	walnuts-chopped

Frosting

4 oz	Philadelphia brand cream cheese
3 Tbsp.	powdered sugar
½ tsp.	vanilla

Directions

Preheat oven to 350º F. Spray 12 standard muffin-pan cups with non-stick cooking spray, or line cups with fluted paper liners. In a small mixing bowl, combine all dry ingredients. In a large mixing bowl, combine all other ingredients. Add flour mixture to wet ingredients and stir just until flour is absorbed. Batter will be lumpy. Spoon batter evenly into muffin tins. Bake 20-25 minutes or until toothpick inserted into center of muffin comes out clean. Immediately remove muffins from pan. Serve warm, or cool on wire rack to serve later. (Optional** Frost with cream cheese frosting when cooled.)

**These muffins are very moist and you will almost think you are eating carrot cake! I especially like them warm right out of the oven. For variety try changing types of nuts or dried fruit. Dried apricots and pecans are wonderful too! They also freeze very well. Just place them in a freeze safe container or plastic freezer bag.*

Yield: 12 muffins

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