



Carrot Cake Muffins

Jacob · 29/09/2024



Prep Time

5 mins

Difficult

Medium

Servings

40 mins

Description

These moist carrot cake muffins aren't overly sweet making them perfect for an on-the-go breakfast or an after-school treat. You can sprinkle the muffins with a cinnamon-sugar mixture before baking if you like.

Ingredients

- 1 cup milk - 2 eggs - 2 tablespoons applesauce
- or more as needed - 1 ½ teaspoons vanilla extract - 2 cups all-purpose flour - ¾ cup white sugar - 1 tablespoon baking powder - 1 ½ teaspoons ground cinnamon - ½ teaspoon salt - 1 cup shredded carrots - 6 tablespoons unsalted butter
- melted and cooled

Instructions

1. Preheat the oven to 375 degrees F (190 degrees C). Grease 12 muffin cups or line with paper muffin liners. Beat milk
2. eggs
3. applesauce
4. and vanilla extract together in a bowl. Whisk flour
5. sugar
6. baking powder
7. cinnamon
8. and salt together in another bowl. Stir carrots into flour mixture; fold in milk mixture and butter until batter is just combined. Spoon batter into prepared muffin cups. Bake in the preheated oven until a toothpick inserted into the center of a muffin comes out clean
9. 18 to 20 minutes. Cool in the pan for 5 minutes before removing to a wire rack to cool completely.