



Spiced Zucchini Carrot Muffins

Jacob · 28/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

21

Description

This scrumptiously spiced zucchini carrot muffin recipe is a great way to sneak more vegetables into your diet

Ingredients

- - 1 cup butter
- softened - 1 cup white sugar - 3 eggs - 2 cups grated zucchini - 1 cup grated carrots - 3 teaspoons vanilla extract - 3 cups all-purpose flour - 2 teaspoons ground nutmeg - 2 teaspoons ground cinnamon - 1 teaspoon salt - 1 teaspoon baking soda - $\frac{1}{4}$ teaspoon baking powder - $\frac{1}{2}$ cup raisins (Optional) - $\frac{1}{2}$ cup chopped walnuts (Optional)

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Grease 21 muffin cups or line with paper liners. Beat butter
2. sugar
3. and eggs in a large bowl with an electric mixer until creamy. Beat in zucchini
4. carrots
5. and vanilla. Combine flour
6. nutmeg
7. cinnamon
8. salt
9. baking soda
10. and baking powder in a separate bowl. Add flour mixture to butter mixture; mix until combined. Stir in raisins and walnuts. Pour batter into the prepared muffin cups. Bake in the preheated oven until a toothpick inserted in the center comes out clean
11. about 17 minutes. Tips Substitute pumpkin pie spice for the nutmeg if preferred.