

# Carrot Cake Muffins by Lynn's Recipes

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A wonderful addition to a brunch or to have for breakfast, these Carrot Cake Muffins are simple to make and most of the ingredients might be in your pantry.

Recipe from myrecipes.



## Carrot Cake Muffins

### Ingredients:

Makes approximately 15 muffins

- Vegetable Cooking Spray
- 2 cups all-purpose flour
- $\frac{3}{4}$  cups granulated sugar
- 2 teaspoons baking soda
- 1 teaspoon ground cinnamon
- 1 teaspoon salt
- 1 – 8 ounce can crushed pineapple in juice, drained
- $\frac{1}{4}$  cup vegetable oil
- 2 large eggs
- 2 egg whites
- 1 Tablespoon vanilla extract
- 3 cups grated carrots
- $\frac{1}{2}$  cup chopped, toasted pecans
- $\frac{1}{2}$  cup golden raisins

Preheat oven to 350°. Place about 15 paper baking cups in muffin pans and coat with cooking spray. Set aside

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Combine flour and next 4 ingredients in a large bowl; make a well in the center of the mixture. Whisk together the pineapple and the next 4 ingredients; add pineapple mixture to flour mixture, stirring just until the dry ingredients are moistened. Fold in the carrots, pecans and raisins. Spoon the batter into the baking cups, filling about 2/3 full. I use an ice cream scoop to make this task easier.

Bake at 350° for 22-25 minutes or until a wooden pick inserted in the center comes out clean. Cool in pans on a wire rack for 10 minutes. Serve warm or at room temperature.

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