

Carrot Cake Muffins by Lynn's Recipes

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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