



# Carrot Cake Muffins

## INGREDIENTS:

- 1 ½ cup all purpose flour
- 1 ½ tsp baking soda
- ½ tsp ground cinnamon
- ½ tsp salt
- ¾ cup granulated sugar
- 2 large eggs, beaten
- ½ cup vegetable oil
- 1 tsp vanilla extract
- 1 ½ cup shredded carrots

## METHOD:

1. In a large mixing bowl, combine flour, baking soda, cinnamon, salt and sugar, stir to combine.
2. Add in beaten eggs, oil and vanilla.
3. Stir until all dry ingredients are incorporated. Fold in shredded carrots.
4. Grease muffin tins or line with paper liners, then fill with batter to 2/3 full. Bake in a preheated 180°C oven for 22-25 minutes.
5. Let cool in pan for 15 minutes before removing to racks to cool completely.

