RECIPE
Carrot Cake Muffins

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MAKES
16 servings

LEVEL
Easy

TIME
45 minutes

INGREDIENTS

300g plain flour
2 teaspoons of warming spices like cinnamon, nutmeg, allspice
½ teaspoon sea salt
1 tablespoon baking powder
100ml vegetable oil
300g light brown sugar
4 large eggs
1 orange, zested and juiced
60g walnuts, roughly chopped
300g carrots , grated

HOW TO MAKE IT

1. Pre-heat the oven to 160℃ and prepare the carrots, orange and nuts as described in the ingredients list. Line a muffin tray with the muffin cases.
2. Weigh all of the dry ingredients (flour, baking powder, salt and spices) into a large mixing bowl.
3. In a measuring jug combine the oil and sugar.
4. Add the eggs to the measuring jug one by one and beat them together. Now add the orange zest & orange juice. Stir to combine.
5. Pour the liquid from the measuring jug into the flour bowl. Gently mix together until the ingredients are combined.
6. Add the carrots and nuts and gently combine.
7. Using a spoon, half fill the muffin cases with the mix. Bake in the oven for 20 - 25 minutes until golden brown and a skewer poked in comes out clean.

Turn your carrot cake muffins into a desert by topping with creme fraiche or custard