



CARROT MINI MUFFIN

Season:	Any
From the garden:	Carrots, eggs
Type:	Dessert
Difficulty:	Easy
Country of origin:	USA
Serves:	30 mini muffins
Source:	inspiredtaste.net

Equipment

- *chopping board and knife
- *grater
- *measuring cup and spoons
- *2 x mixing bowls
- *mixing spoon
- *whisk
- *spatula
- *mini muffin tins

Ingredients

- * $\frac{3}{4}$ cup wholemeal flour
- * $\frac{1}{2}$ cup plain flour
- *1 tsp baking soda
- * $\frac{3}{4}$ cup brown sugar
- * $\frac{1}{4}$ tsp salt
- * $\frac{1}{2}$ tsp cinnamon
- * $\frac{1}{2}$ tsp ground ginger
- *1 $\frac{1}{2}$ cup grated carrot (2-3 medium carrots)
- * $\frac{1}{2}$ cup vegetable oil oil
- *2 eggs
- *1 tsp vanilla extract
- * $\frac{1}{4}$ raisins, optional

Method

- 1.preheat oven to 180 degrees
- 2.grate the washed carrot
- 3.measure the dry ingredients into one bowl and the wet ingredients into the other bowl

4. whisk the wet ingredients until well combined and mix the dry ingredients with a wooden spoon
5. combine the wet ingredients with the dry and then add the grated carrot and raisins
6. mix until just combined
7. oil or spray the muffin tins and fill to $\frac{3}{4}$ of the way to the top with the muffin batter
8. bake for around 10-12 minutes until firm to the touch

Skills: *measuring, mixing, grating*