

made for us by Catherine Parkinson

Awesome carrot muffins

Ingredients:

1 cup raisins
2 cups warm water
2 cups all-purpose flour
1 tablespoon baking powder
2 teaspoons baking soda
1 teaspoon salt
1 teaspoon ground cinnamon
4 eggs
1 cup vegetable oil
3/4 cup brown sugar
3 cups shredded carrots

Directions:

- Combine raisins and water in a small bowl. Let soak for 15 minutes. Drain raisins, discard water and set raisins aside.
- Preheat oven to 350 degrees F (175 degrees C). Grease muffin cups or line with paper muffin liners.
- In a large bowl, sift together flour, baking powder, baking soda, salt and cinnamon.
- In a separate bowl, combine eggs, oil and brown sugar; beat well.
- Combine egg mixture and flour mixture; mix just until moistened.
- Fold in carrots and drained raisins.
- Spoon into prepared muffin cups.
- Bake in preheated oven for 20 to 30 minutes.
- If desired, frost with the Brown Sugar Cream Cheese Frosting - let cool for 30 minutes before frosting.

NOTE: Catherine substituted 1/4 cup vegetable oil and 3/4 cup applesauce for the cup vegetable oil

Optional Frosting

1 (8 ounce) package cream cheese, softened
2 tablespoons unsalted butter
2 tablespoons light brown sugar
1 teaspoon vanilla extract
1 teaspoon almond extract
1 tablespoon honey

Melt butter and allow to cool.

In a large bowl, combine cream cheese, butter, brown sugar, vanilla and almond extract. Beat with an electric mixer. When mixture starts to stiffen, stop mixer and add honey. Continue to beat until light and fluffy. Do not over mix, or it will collapse. Spread immediately and store cake in refrigerator.