

made for us by Paulette Beauchamp

Easy Morning Glory Muffins

Ingredients

2 cups all-purpose flour
1¼ cups white sugar
2 teaspoons baking soda
2 teaspoons ground cinnamon
¼ teaspoon salt
2 cups shredded carrots
½ cup raisins
½ cup chopped walnuts
½ cup unsweetened flaked coconut
1 apple - peeled, cored and shredded
3 eggs
1 cup vegetable oil
2 teaspoons vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease 12 muffin cups, or line with paper muffin liners.

In a large bowl, mix together flour, sugar, baking soda, cinnamon, and salt. Stir in the carrot, raisins, nuts, coconut, and apple.

In a separate bowl, beat together eggs, oil, and vanilla. Stir egg mixture into the carrot/flour mixture, just until moistened. Scoop batter into prepared muffin cups.

Bake in 350°F preheated oven for 20 minutes, until a toothpick inserted into center of a muffin comes out clean.