



CARROT MUFFINS

This recipe makes 36 muffins! Adjust to your liking.

Wet Ingredients

1 tsp vanilla
2 cups canola oil
3 shredded Granny Smith apples
1 lb shredded carrots
7 eggs

Dry Ingredients

2 cups coconut (I use unsweetened)
1 cup raisins
4 cups flour
1 cup brown sugar
1 tsp salt
1½ cups sugar
1 Tbsp + 1 tsp baking soda
1 Tbsp + 1 tsp cinnamon

Mix wet ingredients first, then add dry ingredients. Fill lined paper cups to top. Sprinkle tops with streusel (see recipe below). Put water in one cup to keep muffins moist. Bake at 325 degrees for 33 minutes.

STREUSEL

Makes enough for 2 batches of muffins

1½ cups oatmeal
1 cup sugar
½ cup brown sugar
½ melted butter

Blend together and sprinkle on top of each muffin.