

Carrot Cake Muffins

1 ¼ cup flour
1/2 cup sugar
¼ cup brown sugar
2 teaspoons ground cinnamon
¼ teaspoon ground nutmeg
1 teaspoon baking powder
½ teaspoon baking soda
a pinch of salt
2 eggs, beaten
1/3 cup yogurt
1/3 cup vegetable oil
1 teaspoon vanilla extract
1 cup grated carrot
½ cup canned crushed pineapple, drained

Preheat oven to 350 degrees

1. Line a muffin tin with 12 cupcake liners. Put grated carrots into a large mixing bowl and set aside.
2. In a medium bowl place flour, baking soda, baking powder, cinnamon, salt and nutmeg and stir to combine. Add this mixture to carrots and toss to combine until carrots are well coated with the flour.
3. In a small bowl combine sugar, brown sugar, eggs, crushed pineapple, vanilla and yogurt. Whisk until smooth, when mixture is smooth stir in oil.
4. Pour this mixture over the carrot mixture and fold with a rubber spatula to combine. Dough should look wet and lumpy. Portion dough into muffin cups and bake for 20 to 25 minutes or until a toothpick inserted into the center comes out clean.
5. Take muffins out of the tins and place on trays to cool. Make sure you label the tray with a sticky note with your kitchen and period. I will wrap them up when cool.

Cream Cheese Frosting

4 ounces softened cream cheese

1 tablespoon softened butter

1 teaspoon vanilla

1 ¼ cup powdered sugar

¼ cup chopped walnuts

1. In a medium bowl mix cream cheese and butter until smooth with a hand mixer.
2. Add the vanilla and mix again.
3. On low speed, add the powdered sugar to the cheese mixture in small amounts and mix until smooth and all sugar has combined.
4. Ice muffins with a small metal spatula or rubber spatula making sure you portion so all the muffins get icing. When iced, sprinkle the chopped nuts over top of each muffin.
5. Clean up and enjoy.