

Apple Cinnamon Carrot Coconut Muffins

Adapted from [Sandra Lee Semi-Homemade Cooking Made Light](#)

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Ingredients:

- 1 (19oz) box apple cinnamon muffin mix (I used Duncan Hines)
- 4 (4oz) jars organic carrot baby food puree
- 1 cup shredded coconut
- 1/4 cup apple juice
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground ginger

Directions:

1. Preheat oven to 400 degrees F. Spray a muffin pan with baking spray.
2. In a large mixing bowl, mix together all ingredients until combined.
3. Spoon batter into prepared muffin pan, filling each muffin cup about 2/3 full.
4. Bake until tops are golden and a toothpick inserted in the center comes out clean (there will be a few crumbs), about 20-25 minutes.
5. Cool in the pan on a cooling rack about 10 minutes. Remove from pan and allow to cool completely.
6. Serve and enjoy!!