

Harvest Apple Carrot Muffins

Uploaded by: Michelle Day at: www.michellestastycreations.com

Recipe from: Michelle Day

Here's what you need:

1 apple, I used a Fuji but any baking or eating apple is fine, shredded
2 large carrots, shredded
1/2 cup crushed pineapple with juice
1/2 cup oil
2 large eggs
1/2 cup sugar
1/2 cup brown sugar
1-1/2 tsp. vanilla extract
2-1/2 cups all-purpose flour
2 tsp. baking soda
1/2 tsp. salt
1-1/2 tsp. cinnamon
1 tsp. nutmeg
1 tsp. ginger
3/4 cup chopped pecans

Streusel Topping:

1/2 cup all-purpose flour
1/2 cup sugar
1/2 tsp. cinnamon
1/4 cup butter, cold and cut up

Line 24 muffin cups with paper liners and set aside. Preheat oven to 325 degrees.

In the bowl of a stand mixer beat the oil, eggs, sugar, brown sugar and vanilla until combined.

Add the shredded apple, carrots, & pineapple and mix to combine.

Add the flour, salt, baking powder, cinnamon, nutmeg, & ginger and mix until combined. Add the nuts and mix well.

Fill the muffin liners 3/4 full with the muffin mix and set aside while you make the streusel topping.

In a bowl mix the flour, sugar, and cinnamon. Add the cut up butter and mix it in until it still has small bits of butter but resembles wet sand.

Evenly distribute the topping between all the muffin cups (about 2 Tbs. each) and bake for 20-22 minutes.

Cool in pan a few minutes then remove to cooling rack or paper towels.

If you would like a glaze, mix 1 cup powdered sugar with 1-2 Tbs. apple cider and mix until glazing consistency.

Drizzle on top of the muffins. I tried it both ways and they were delicious.

Serves 24 regular muffins