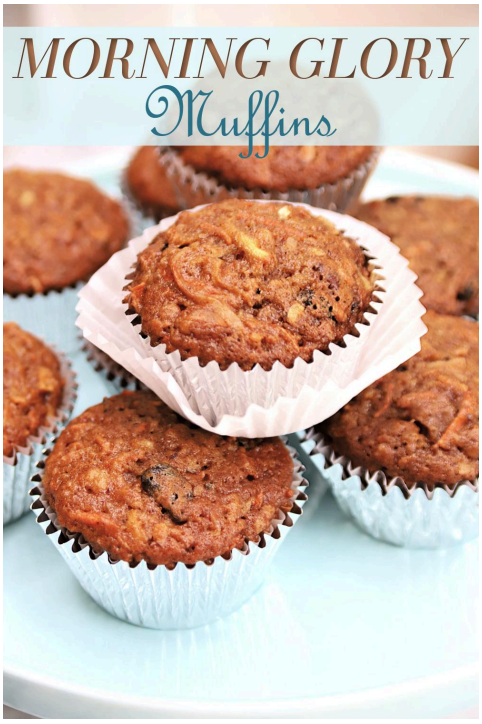
Morning Glory Muffins



slightly adapted from Ina Garten recipe

Step-by-step how-to with photos found at *Grateful Prayer Thankful Heart*

Makes 24 full size muffins (see recipe note below)

INGREDIENTS

- 1/2 cup vegetable oil
- 1/2 cup unsweetened applesauce
- 3 extra-large eggs
- 2 teaspoons vanilla extract
- 2 cups carrots, grated
- 1 Granny Smith apple, unpeeled and grated
- 8-ounces crushed pineapple, drained
- 1/2 cup pecans, chopped
- 1/2 cup sweetened shredded coconut
- 1/2 cup raisins
- 2 1/4 cup flour
- 1 1/4 cup sugar
- 1 tablespoon ground cinnamon
- 2 teaspoons baking soda
- 1 teaspoon salt

DIRECTIONS

Preheat the oven to 350 degrees F.

Line two muffin pans with paper or silicone liners.

In a large bowl, whisk the oil, applesauce, eggs and vanilla extract until combined.

Add the grated carrots, apple, crushed pineapple, chopped pecans, shredded coconut, and raisins. Stir to combine.

In another bowl, whisk together the flour, sugar, cinnamon, baking soda, and salt.

Pour the dry ingredients into the bowl with the wet ingredients, stirring just until combined.

Spoon or scoop the batter, evenly into prepared muffin cups.

Bake for about 30 minutes or until a toothpick inserted into the center comes out clean.

Remove from the oven to a cooling rack to cool for a couple of minutes. Then remove the muffins from the pans to finish cooling.

Serve muffins warm or at room temperature.

Recipe Note: I love that this recipe makes a large batch of muffins. I made 12 regular-size muffins, 24 mini muffins and had enough batter left to fill a 3" x 5" mini loaf pan. You might want to make 24 regular-size muffins.