**Carrot Muffins**

Yield – 12 muffins

**Ingredients Amount**

All purpose flour 1 ½ cups

Baking Powder 1 tsp.

Baking Soda 1 tsp.

Ground cinnamon 1 tsp.

Salt ½ tsp.

Sugar ¾ cup

Large Eggs 2 each

Orange juice ¼ cup

Finely shredded carrots (packed) 1 ½ cups

Melted butter (unsalted) 5 Tbsp.

**Method**

1. Preheat oven to 375⁰
2. Line cupcake pan with foil or paper cups (12).
3. Combine all dry ingredients and keep separate.
4. Combine eggs, orange juice, carrots and butter.
5. Fold in dry mix until moistened (batter will be lumpy)
6. Divide batter among muffin cups
7. Bake about 15-18 minutes or until done
8. Let cool and enjoy!