

RECIPE: RAISIN CARROT MUFFINS

Ingredients:

2 cups flour

1 cup sugar

2 teaspoons baking powder

½ teaspoon ground cinnamon

¼ teaspoon ground ginger

½ cup shredded carrots

½ cup raisins

½ cup chopped walnuts

1 can (8 oz.) crushed pineapple

2 eggs

½ cup butter, melted

1 teaspoon vanilla extract

Preheat oven to 375 degrees.

Combine flour, sugar, baking powder, cinnamon, and ginger in a bowl. Stir in carrots, raisins, and nuts.

Separately combine undrained pineapple, eggs, butter and vanilla. Stir into dry ingredients until just blended.

Spoon batter into greased muffin tins or into muffin tins lined with foil baking cups.

Bake for 20-25 minutes.

Turn out onto rack to cool.

Makes 12 muffins.