

Morning Glory Muffin Recipe

1. In a large bowl mix together:

2 cups plain flour
1 cup sugar
2 tsp bicarb soda
2 tsp cinnamon
1/2 tsp salt

2. Stir in:

2 cups grated carrot (approx 4 medium carrots)
1/2 cup raisins
1/2 cup coconut
1 apple, peeled & grated

3. In a jug, whisk:

3 eggs
1/2 cup cooking oil
1/2 cup milk
2 tsp vanilla

4. Combine mixture together by:

Making a well in the flour mixture and pouring the liquid in.
Stir until only just combined.
Spoon mixture into muffin tins.

5. Bake for:

Approx 20mins or until golden in an 180C oven.

Makes at least 18 average sized muffins or 40 mini muffins.