

Carrot Muffins (or Cupcakes)

Submitted by Elisabeth Chandler

These muffins can become cupcakes if you frost them-because some days you NEED cream cheese frosting!

Ingredients

- 1 ½ cups flour
- 1 ½ tsp baking soda
- 1 tsp baking powder
- ½ tsp salt
- 1 tsp cinnamon
- ½ tsp nutmeg
- 1 cup sugar
- 3 eggs
- 2/3 cup light olive oil
- 1 ½ cups carrots
- ½ cup currents (soaked in water or rum)
- ½ cup walnuts

Preparation & Serving

- Mix dry ingredients
- Mix wet ingredients in a separate bowl
- Fold dry ingredients into wet
- Bake in muffin pan at 350 degrees for 20 minutes
- If desired, mix 12 oz softened cream cheese, ½ cup butter, 2 tsp vanilla, and 4 cups powdered sugar for frosting.

