­**Carrot Cake Muffins**

**Season:** Winter

**Serves:** 36-40 depending on class size

**Recipe source:** Recipe Tin Eats

**Fresh from the garden:** Carrots

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| **Equipment:**Chopping boardsMeasuring cupsMeasuring spoonsGraterLarge mixing bowlMedium mixing bowlMini muffin tinPastry brushWhiskSieveSpatulaSmall ice-cream scoopPastry brush | **Ingredients:**Melted butter for muffin tin1 ½ cans crushed pineapple (440g size), drained3/4 cup milk, at room temperature3/4 teaspoon white vinegar or lemon juice or other clear vinegar3 large eggs, at room temperature1 1/2 cups brown sugar (loosely packed)1/2 cup vegetable oil (or canola)2 cups plain flour1 ½ teaspoons bicarb soda1/2 teaspoon salt1 1/2 teaspoons cinnamon powder2 cups grated carrot 3 tablespoons coconut |

**What to do:**

1. Preheat oven to 180°C, eco fan setting.
2. Generously brush silicon muffin tray with melted butter.
3. Canned pineapple: Drain crushed pineapple, reserve 3 tablespoons for step 5.
4. Sift flour into large mixing bowl. Add remaining dry ingredients and whisk.
5. In a separate bowl, whisk together the milk, vinegar, eggs, sugar, oil and the 3 tablespoons of reserved pineapple juice.
6. Stir in carrot, crushed pineapple and coconut into the wet ingredients bowl.
7. Pour Wet into Dry ingredients, stir only until flour is no longer visible. Do not over mix. Batter will be lumpy and thick, but runny.
8. Divide batter between muffin tray holes with ice-cream scoop or using 2 spoons.
9. Bake 15 minutes or until a toothpick inserted into the centre comes out clean. Transfer to cooling rack.