



PEACH CARROT MUFFINS



SERVES:

12

PREP TIME:

10M

COOK TIME:

25M

VEGETARIAN

INGREDIENTS:

Wet Ingredients:

¼ Cup **Crofter's Organic Premium Peach Fruit Spread**

1 ½ Cups Grated Carrots

2 Large Eggs

1/3 Cup Olive Oil

1 Tsp Vanilla Extract

1 ¼ Cup Brown Sugar

1 Cup Buttermilk

Dry Ingredients:

2 ¼ Cups All Purpose Flour

1 ½ Tsp Baking Powder

1 Tsp Baking Soda

1 ½ Tsp Salt

2 Tsp Cinnamon

½ Tsp Allspice

½ Tsp Nutmeg

DIRECTIONS:

1. Preheat the oven to 375°F and line a 12-count muffin pan with liners. Wash your carrots and grate 1 ½ cups of carrot. Set aside.
2. In a medium sized mixing bowl combine the dry ingredients and whisk together. In a large mixing bowl, combine the wet ingredients and whisk together until smooth.
3. Add the dry ingredients into the wet ingredients and fold together using a spatula until almost all the flour and grated carrots have been mixed in.
4. Scoop the batter into the prepared muffin pan, filling each liner around three-fourths of the way full. Place in the oven and bake for 20-25 minutes or until a toothpick can be cleanly inserted and removed from one of the muffins.
5. When muffins are ready, remove from the oven and allow to cool slightly on the counter before serving. Enjoy!