



SEVILLE ORANGE SPICED CARROT MUFFINS



SERVES: 12 | PREP TIME: 20M | COOK TIME: 25M

VEGETARIAN

INGREDIENTS:

½ Cup Crofter's Organic Just Fruit Seville Orange Fruit Spread

1/3 Cup Butter

½ Cup Sugar

2 Large Eggs

1 ¾ Cup Whole Wheat Flour

2 Tbsp Grated Lemon Zest

1 Tsp Baking Soda

1 Tsp Baking Powder

¼ Tsp Ground Nutmeg

¼ Tsp Ground Cloves

1 Cup Peeled Shredded Carrots

DIRECTIONS:

1. Preheat oven to 350°F and line/grease a muffin tray.
2. In a large mixing bowl, combine the butter and sugar. Cream with a whisk until light and fluffy. Approximately 5-10 minutes of whipping with a whisk.
3. Next, whisk in the eggs until they are well combined with the butter/sugar mixture. Next, whisk in the Crofter's Organic Just Fruit Seville Orange Fruit Spread.
4. In another mixing bowl, combine the whole wheat flour, lemon zest, baking powder, baking soda, nutmeg and cloves. Mix until ingredients are evenly dispersed in the flour.
5. Mix the flour mixture in with the egg mixture until just combined. Careful not to over mix. Fold the shredded carrots into the muffin batter.
6. Scoop 2 Tbsp portions of the muffin batter into your prepared muffin tray. Bake for 20 minutes (until golden brown). Carefully remove muffins from the tray and let them fully cool on a wire rack. Serve and enjoy!