Carrot Cake Muffins

Ingredients

4 oz Cream Cheese
1 1/2 t Vanilla Extract
3/4 t Ground Cinnamon
1/4 t Baking Soda
1/8 t Ground Ginger
1/16 t Cloves
1/4 c Brown Sugar
  teaspoons)
3/4 c Carrot (grated)
1 T Turbinado

4 T Sugar (plus 2 1/2 teaspoon)
3/4 c Flour
1/2 t Baking Powder
1/4 t Salt
1/8 t Ground Nutmeg
1/4 c Vegetable Oil
2 T Buttermilk (plus 2 1/2
1 Egg
2 T Raisins (plus 2 1/2 teaspoons)

Carrot Cake Muffins

Instructions

1.Preheat the oven to 400 degrees F. Grease the cups of a muffin tin with a nonstick cooking spray. Set aside.

2.With a stand mixer using the paddle attachment, beat the cream cheese, 2 tablespoons plus 2 1/2 teaspoons sugar, and 1/2 teaspoon vanilla extract together until smooth. Place in the fridge while you make the muffins.

3.In a large bowl, whisk together flour, 2 tablespoons sugar, cinnamon, baking powder, baking soda, salt, ginger, nutmeg, and cloves.

4.In a medium bowl, combine the oil, brown sugar, buttermilk, egg, and 1 teaspoon vanilla. Stir until smooth. Pour the liquid ingredients over the dry ingredients and mix until just combined. Don't over mix, it is ok if there are still a few flour streaks.

5.Gently fold in the shredded carrots and raisins being careful to not over mix. Fill each muffin cup with about 2 tablespoons of batter. Add a heaping spoonful of the cream cheese filling to each muffin. Top the muffins evenly with the remaining batter, about ¾ way full. Sprinkle the tops with turbinado sugar.

6.Bake until muffins are golden and the tops spring back when gently touched, 18 to

Carrot Cake Muffins

23 minutes. Let cool on a rack and enjoy!