

Carrot Raisin Muffins

Ingredients

1 1/2 c Flour
2 t Ground Cinnamon
1 1/2 t Baking Powder
1/2 t Baking Soda
1/2 t Salt
2 Eggs
3/4 c Sugar
4 Carrots (coarsely shredded)
1/2 c Raisins
1/3 c Milk (plus 2 tablespoons)
1/3 c Butter (plus 1 tablespoon,
melted)
1/4 c Cream Cheese (softened)
1 c Powdered Sugar
1/2 t Vanilla Extract

Instructions

- 1.Heat oven to 400 degrees F.
- 2.Combine flour, cinnamon, baking powder, baking soda, and salt.
- 3.Beat together eggs and sugar. Add carrots, raisins, 1/3 cup milk, and 1/3 cup melted butter. Mix well.
- 4.Add flour mixture. Stir until dry ingredients are moistened.
- 5.Spoon batter into 12 greased or paper-lined muffin cups.
- 6.Bake for 16-18 minutes or until golden brown.
- 7.Combine cream cheese and 1 tablespoon melted butter. Stir in powdered sugar, 2 tablespoons milk, and vanilla. Drizzle over muffins.