

Carrot and Raisin Muffins

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Ingredients:

3 medium eggs.
1 ½ cups of all-purpose flour.
1 ½ cups of shredded carrots.
1 cup of powdered sugar.
¾ cup of granulated sugar.
½ cup of raisins.
½ cup of milk, plus 2 tablespoons of milk.
½ cup of melted butter, plus 1 tablespoon of melted butter.
¼ cup of cream cheese, softened.
2 teaspoons of cinnamon.
1 ½ teaspoons of baking powder.
½ teaspoon of baking soda.
½ teaspoon of salt.
½ teaspoon of vanilla.

Preparation:

Preheat your oven to 400°F (200°C).

Combine the all-purpose flour, cinnamon, baking powder, baking soda and salt.

Beat together the eggs and the granulated sugar.

Add the shredded carrots, raisins, ½ cup of milk, and ½ cup of melted butter; mix thoroughly.

Add the flour mixture and stir until the dry ingredients have moistened.

Spoon the batter into twelve greased muffin cups.

Bake for 20 minutes.

Mix together cream cheese and 1 tablespoon of butter.

Stir in the powdered sugar, 2 tablespoons of milk, and vanilla, then drizzle over top of the cooked muffins.