

Carrot Muffins

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Ingredients:

2 medium eggs.
1 ½ cups of flour.
1 cup of grated carrots.
1 cup of sugar.
½ cups of oil.
¼ cup of orange liqueur.
¼ cup of raisins.
¼ cup of chopped pecans.
1 teaspoon of baking powder.
½ teaspoon of baking soda.
½ teaspoon of cinnamon.
½ teaspoon of nutmeg.
¼ teaspoon of salt.

Preparation:

Preheat your oven to 350°F (175°C).

Prepare muffin tins with paper liners.

Heat the orange liqueur to just boiling.

Add the raisins and remove from heat.

Set aside and allow to soak.

Place the pecans in a food processor bowl to chop them. Remove and set aside.

Cut the carrots into chunks and chop coarsely.

Add sugar, oil and eggs.

Process until thoroughly blended.

Sift the dry ingredients together and add to processor bowl with the chopped pecans.

Process until the ingredients are moist.

Drain raisins and fold in by hand.

Fill the muffin tins two-thirds full.

Bake for 40 minutes.