

Carrot & Apple Delight Muffins

Lots of good stuff in these!

Submitted by: Michelle K

Ingredients:

Dry -

2 cups flour

$\frac{3}{4}$ cup sugar

2 teaspoon baking soda

1 $\frac{1}{2}$ teaspoon ground cinnamon

$\frac{1}{4}$ teaspoon salt

Wet -

3 eggs

1 $\frac{1}{2}$ teaspoon Goodman's Vanilla

$\frac{1}{2}$ teaspoon Goodman's Almond

$\frac{1}{2}$ cup oil

$\frac{1}{2}$ cup milk

Other -

2 cups peeled chopped apples

2 cups grated carrots

$\frac{1}{2}$ cup coconut

$\frac{1}{2}$ cup raisins

$\frac{1}{2}$ cup pecans

Preparation:

Heat oven to 375 degrees.

Sift together dry ingredients. Combine wet ingredients in another bowl. Add dry and wet ingredients together. Stir just until mixed, don't over stir. Add last ingredients and stir just until mixed.

Grease muffin tins. Fill muffin tins about $\frac{2}{3}$ full. Bake 10 to 14 minutes until brown.