Carrot Muffins

Ingredients:

3/4 C. Sugar 1/2 t. Baking Soda

1/3 C. Vegetable Oil 3/4 t. Cinnamon, Ground

2 Eggs 1/4 t. Nutmeg, Ground

1 C. Carrots, minced 1/4 t. Salt, Kosher

1/4 C. Water

1.5 C. All Purpose Flour

3/4 t. Baking Powder

Method of Preparation:

1. Preheat oven to 375°
2. Grease muffin tin or use baking cups. USE mini muffin tin
3. In a bowl, mix sugar, oil, and eggs.
4. Add in carrots and water, stir to combine.
5. In a separate bowl, mix flour, baking powder, baking soda, spices, and salt.
6. Add wet mixture to dry mixture, stir to combine.
7. Fill muffin cups about 2/3 full.
8. Bake in preheated oven for 10-12 minutes or until inserted toothpick comes out clean