

Candlelight Inn

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Carrot Raisin Muffins

The basic recipe is from Best Recipes from American Country Inns and Bed and Breakfasts but we have made a few changes to their recipe. Makes about 24 small muffins.

Ingredients:

- 2 cups all purpose flour
- 1 tbl baking powder
- 3/4 cup packed dark brown sugar
- 3/4 cup shredded carrots
- 3/4 cup raisins
- 1/2 cup chopped walnut (oven roasted first - lightly toasted)
- 2 eggs
- 1/2 cup vegetable oil
- 2/3 cup buttermilk
- 2 tsp vanilla extract
- 1 tsp cinnamon
- 1/2 tsp of nutmeg

Instructions:

- Oven set to 350
- Spray muffin tin set aside
- Have ingredients at room temp for best results
- Combine the flour, baking powder, cinnamon, and nutmeg, dark brown sugar in a large bowl.
- Add carrots raisins, walnuts and mix together.
- In another bowl combine the eggs, oil, buttermilk extract combine and add to the dry ingredients and mix together.
- Scoop batter into muffin tins or even a loaf pan...