

# Island Guest House Carrot Cake Muffins

- **Preparation Time:** 15 MINUTES
- **Total Time:** 50 MINUTES
- **Servings:** 15



## Ingredients

- 2 - Cups of all-purpose flour
- 3/4 - Cups of sugar
- 2 - Teaspoons of baking soda
- 1 - Teaspoon salt
- 1 - Teaspoon of ground cinnamon
- 1- Can (8 oz) crushed pineapple in juice, drained
- 1/4 - Cup vegetable oil
- 2 - Whole eggs
- 2 - Egg whites
- 3 - Teaspoons vanilla
- 3 - Cups grated carrots
- 1/2 - Cup chopped pecans, toasted
- 1/2 - Cup golden raisins
- Add Florida Crystal Sugar atop.

## Steps

1. Heat oven to 350°F. Place paper baking cup in each of 15 regular-size muffin cups; spray paper cups with cooking spray.
2. In large bowl, mix flour, sugar, baking soda, salt and cinnamon; make well in center of mixture. In medium bowl, stir pineapple, oil, eggs, egg whites and vanilla with whisk; add to flour mixture, stirring just until moistened. Fold in carrots, pecans and raisins. Divide batter evenly among muffin cups.
3. Bake 22 to 25 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pans to cooling racks. Serve either warm or cool.