Carrot Cake Muffin

Made without gluten ingredients
Vegan friendly

Prep time: 20 min
Total time: 45 min

Ingredients:

» 2 cups Bob's Red Mill 1:1 GF Flour
   (or sub all-purpose flour)
» 2 tsp baking soda
» 1 tsp salt
» 1.5 tsp ground cinnamon
» 1.25 cups vegetable oil
   (or any other light oil such as canola)
» 1 cup white sugar
» 1 cup brown sugar, packed
» 1 tsp vanilla extract
» 1 cup unsweetened applesauce*
» 300 grams (~3 medium) carrots, shredded
» 100 grams (~1 cup) walnuts, toasted and chopped
» raw sugar for topping

*(you can sub 4 eggs instead of the applesauce, but the texture will be different and the recipe will no longer be vegan-friendly)

Recipe:

1. Add all dry ingredients to a medium-sized bowl. Whisk together until combined. Set aside.
2. In the bowl of the stand mixer combine the oil, white sugar, brown sugar, vanilla extract & applesauce. Mix on medium speed until smooth.
3. Slowly add the dry ingredients to the wet ingredients. Mix on medium-low speed until just combined; do not overmix.
4. Using a rubber spatula, fold in the shredded carrots and toasted walnuts by hand until mixed throughout. You may leave out the walnuts, or sub another nut altogether. Coconut is also a great addition!
5. Line two muffin tins with paper liners or grease heavily.
6. Portion batter into liners. Do not fill above the liner. (~1/4 cup each)
Top with a teaspoon of raw sugar each.
7. Bake in a preheated oven at 350° F for ~25-30 minutes or until a toothpick comes out clean.

NOTE: Because of the oil and applesauce, these are a wetter muffin. As long as the toothpick comes out clean, they are done. They will be very moist and possibly sink in the middle a tad. You didn't mess up.

Notes: