



My beautiful carrot muffins make for the most excellent snack and they made for the perfect treat for my chai ya saa kumi!!!!



Ingredients

2 and 1/2 cups of flour	1/4 teaspoon of clove
1 tablespoon of baking powder	2 cups of grated carrots
1 teaspoon of baking soda	4 large eggs (room temp.)
1 tablespoon of cinnamon spice	1 teaspoon of vanilla extract
1 1/2 teaspoons of ground ginger	1 cup of vegetable oil
1/2 teaspoon of nutmeg	1 1/2 cup of dark brown sugar

Method

For the cake, we will start with the dry ingredients. In your bowl, add the flour, baking powder, baking soda, followed by the dry spices. Mix everything until combined then set aside.

In another bowl, add the brown sugar, oil, vanilla extract and eggs and whisk together until combined. Add the dry ingredients into the wet and mix until just combined. Then add your grated carrots.

Mix everything until **JUST** combined. Pour the batter into your greased muffin tray and bake for 20 minutes at 180c



SERVE WITH: some hot tea or even on their own

This recipe was brought to you by Kaluhi's Kitchen blog from: <https://www.kaluhiskitchen.com/carrot-muffins/>

Youtube Video : <https://youtu.be/ag-689rLTJc>