

Morning Glory Muffins

Prep Time: 30 minutes

Bake: 18 minutes

Makes: 18 muffins



Ingredients

- 2 cups all-purpose flour
- 2 teaspoons baking soda
- 2 teaspoons ground cinnamon
- ½ teaspoon salt
- 1 ¼ cups packed brown sugar
- 2 medium apples, peeled cored, and chopped (1 ½ cups chopped)
- 1 ¼ cups finely shredded carrots
- ½ cup raisins
- 1 8-ounce can crushed pineapple (juice pack), undrained
- ½ cup cooking oil
- 3 eggs
- ½ teaspoon vanilla

1. Line eighteen 2 ½ inch muffin cups with paper bake cups, set aside
2. In large bowl combine flour, baking soda, cinnamon, and salt stir in brown sugar. Stir in apples, carrots, and raisins. In a medium bowl combine undrained pineapple, oil, eggs, and vanilla. Add pineapple mixture to flour mixture, stir just until moist
3. Spoon batter into prepared muffin cups. Bake in a 375 degree oven about 18 minutes or until a wooden toothpick inserted in centers comes out clean. Cool in muffin cups on wire rack for 5 minutes. Remove from muffin cups: serve warm.