

30-Minute Carrot Cake Muffins

By Nicole Weston for the Craftsy Blog



INGREDIENTS:

- 1 1/2 cups all purpose flour
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- 1/4 teaspoon ground allspice
- 1/2 cup sugar
- 1/2 cup brown sugar
- 1 large egg
- 1/4 cup vegetable oil
- 1/4 cup buttermilk
- 1 teaspoon vanilla extract
- 1 1/2 cup shredded carrots (approx. 3-4 medium carrots)

STEP 1:

Preheat the oven to 375 F and line a 12-cup muffin tin with paper liners.

In a large bowl, whisk together flour, baking soda, salt, spices and sugars. Make a well in the center of the dry ingredients and add in egg, vegetable oil, buttermilk and vanilla. Whisk until combined.

STEP 2:

Fold in shredded carrots and stir just until the batter comes together and no streaks of dry ingredients remain. Divide mixture evenly into prepared muffin pan.

STEP 3:

Bake for 18-20 minutes or until a toothpick inserted into the center of a muffin comes out clean and the tops of the muffins spring back when lightly pressed. Allow muffins to cool completely before serving.