

Carrot Fruit Muffins

2	cups	Kingsmill Rice Bread & Baking Mix	500mL
2	tsp	baking powder	10mL
1	tsp	cinnamon	5mL
1/2	cup	orange juice	125mL
1 1/2	cups	grated carrot	375mL
1/2	cup	raisins	125mL
1/2	cup	vegetable oil	125mL
1/2	cup	brown sugar	125mL
3		eggs or Kingsmill Egg Replacer*	
1/2	cup	coconut	125mL
1		medium apple, peeled, cored, grated	
1/4	tsp	nutmeg	1mL

Directions

*Can replace each egg with 1 tsp Kingsmill Egg Replacer and 2 tbsp water.

Pre-heat oven to 375°F

Combine Rice Bread Mix, baking powder, and cinnamon. Mix well.

In another bowl, mix the carrots, orange juice, raisins, oil, brown sugar, eggs (mix Egg Replacer with dry ingredients and the water with the wet ingredients in the recipe), coconut, apple and nutmeg. Add to dry ingredients and mix until all ingredients are moistened.

Fill greased muffin tins about 2/3 full

Let rest for 10 minutes. Bake for **20-25 mins**. Freeze muffins when cooled. This prevents staling. Thaw out when ready to serve.