

Carrot Cake Muffins Recipe: A Sweet and Spiced Breakfast Treat

There are several reasons why this carrot cake muffin recipe stands out from the rest:



OVEN
350°F

TIME
15 min

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INGREDIENTS

- 1 1/2 cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/2 teaspoon ground ginger
- 1/4 teaspoon salt
- 1 cup granulated sugar
- 1/2 cup vegetable oil
- 2 large eggs
- 1 teaspoon vanilla extract
- 1 1/2 cups grated carrots (about 3 medium carrots)
- 1/2 cup chopped walnuts or pecans (optional)
- 1/2 cup raisins (optional)

DIRECTIONS

- 1. Preheat the Oven:** Preheat your oven to 350°F (175°C) and line a muffin tin with paper liners or grease it lightly with cooking spray.
- 2. Mix : Dry Ingredients:** In a large bowl, whisk together the flour, baking powder, baking soda, cinnamon, nutmeg, ginger, and salt until well combined.
- 3. Combine : Wet Ingredients:** In another bowl, mix the sugar, oil, eggs, and vanilla extract until smooth. This is where the magic begins, as the sugar and oil create a lovely base for your muffins.
- 4. Combine : Mixtures:** Gradually add the wet ingredients to the dry ingredients, stirring gently until just combined. Be careful not to overmix, as this can lead to dense muffins.
- 5. Add : Carrots and Mix-Ins:** Fold in the grated carrots, and if desired, add the chopped nuts and raisins. This is a great time to get creative with your mix-ins!
- 6. Fill : Muffin Tins:** Spoon the batter into the prepared muffin tin, filling each cup about two-thirds full. This allows room for the muffins to rise beautifully.
- 7. Bake:** Bake in the preheated oven for 20-25 minutes or until a toothpick inserted into the center comes out clean. The aroma will be irresistible!
- 8. Cool and : Enjoy:** Allow the muffins to cool in the tin for about 5 minutes before transferring them to a wire rack. Enjoy them warm or at room temperature.

TIPS FOR SUCCESS

Grate Fresh Carrots: For the best flavor and texture, use fresh carrots and grate them yourself.

Pre-packaged grated carrots can be drier and less flavorful.

Experiment with Spices: Feel free to adjust the spices according to your taste.

Adding a pinch of cloves or allspice can elevate the flavor profile.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/carrot-cake-muffins-recipe-a-sweet-and-spiced-breakfast-treat/>