

## BREAD

# Morning Glory Muffins



**Tips: This is a large recipe and the muffins freeze well! Use food processor to grate carrots and apples.**

## INGREDIENTS

**4 C - flour**  
**2 ½ C - sugar**  
**4 tsp - baking soda**  
**4 tsp - cinnamon**  
**1 tsp - salt**  
**4 C - carrots, grated**  
**2 apples, peeled and grated**  
**1 C - raisins, optional**  
**1 C - pecans, chopped**  
**1 C - coconut, shredded**  
**6 eggs**  
**2 C - vegetable oil**  
**1 T - vanilla**

## DIRECTIONS

Sift together flour, sugar, baking soda, cinnamon, salt.

Stir in grated carrots and apples with raisins, pecans, and coconut.

Beat the eggs, oil, and vanilla together and stir into the flour-carrot-apple mixture. Stir only until combined.

Fill muffin tins 2/3 full. Bake at 350° for 20-25 min.

## MAKES

**apparently a lot**