



Cat's Crazy Carrot Muffins



GET YOURSELF:

A muffin baking tray and paper cases

55g melted butter

2 free-range eggs

100g shredded carrot

225ml milk

1 tsp baking powder

60g brown sugar

100g raisins

125g plain flour

125g wholemeal flour



Preheat the oven to 190°C/375°F/Gas Mark 5. Place the paper cases in the tray.



Put the wholemeal flour, plain flour, sugar, raisins and baking powder in a large bowl. Stir them all together until well mixed.



Mix the rest of the ingredients in a smaller bowl, before adding to the large bowl and stirring it all up.



Spoon the mix evenly into the muffin tray and bake for 20 minutes. Leave to cool on a cooling rack before discovering how many you need to eat before you can see in the dark!

