Recipe: Carrot Cake Muffins

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| Cookery Principle: Muffin Method |
| Temperature: 400oF |
| Time: 15-20 min |

Ingredients:

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| 1 egg | 172 g (280 ml) flour |
| 80 ml oil | 100 g (125 ml) sugar |
| 125 ml finely grated carrot | 5 ml baking powder |
| 125 ml crushed pineapple, drained | 2 ml baking soda |
| 2 ml vanilla | 1 ml salt |
|  | 2 ml cinnamon |

Method:

1. Adjust oven racks to center position. (2 & 4 from bottom)
2. Preheat oven to 400oF.
3. Place liners in muffin pan and set aside until the muffin batter is ready.
4. Place the sieve/sifter on the large bowl; put on scale and re-zero.
5. Measure the dry ingredients and sift together. Make a well in the center with a wooden spoon and set a side until the liquid ingredients are ready.
6. Peel carrot over a piece of paper towel. Use the large hole on the grater and grate the carrot over a plate.
7. In a medium bowl beat egg, oil, and vanilla; beat to completely combine.
8. Add the grated carrots and pineapple; mix until well combined.
9. Pour liquid ingredients into the well in the dry ingredients ALL AT ONCE.
10. Stir until just moist. DO NOT OVERSTIR. Batter should be lumpy.
11. Using a large spoon and rubber spatula, divide the batter equally into the muffin cups.
12. Bake 20 minutes or until a toothpick comes out clean.

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| Standards:  Golden brown, even sizes,  Heavy for their size, rough tops,  Tops slightly rounded (no peaks or tunnels) | Equipment on Tray: |