Eat Smart • Move More

Carrot Pineapple Muffins

Prep Time: 10 minutes Total Time: 25 minutes







Ingredients

Nonstick cooking spray

1 cup carrots, shredded

3/4 cup crushed pineapple canned in juice

1/3 cup sugar

1/3 cup unsweetened applesauce

2 eggs

1½ cups whole-wheat flour

½ teaspoon baking soda

½ teaspoon ground nutmeg

½ teaspoon salt



Directions



- 1. Heat oven to 425°F. Spray a muffin tin with nonstick cooking spray.
- 2. In a mixing bowl, combine carrots, pineapple, sugar, applesauce, and eggs together.



5. Bake 13-17 minutes or until a toothpick inserted in the center comes out clean. Let sit for 5 minutes before eating.



- 3. In a separate mixing bowl, mix flour, baking soda, nutmeg, and salt together.
- 4. Combine wet ingredients with the dry ingredients and spoon batter into the muffin tin.

Quick Tips

- For a slightly different flavor, try replacing the nutmeg with cinnamon.
- 1 carrot is equal to about 1 cup shredded carrot.
- You can freeze this dish, for up to 6 months, for quick and easy leftovers!

(Recipe adapted from: http://www.geniuskitchen.com.)

Nutrition Facts 12 servings per container Serving size 1 serving

(62.02g)

Amount per serving Calories

100

% Daily Value

Total Fat 1.5g	2%
Saturated Fat 0g	0%
<i>Trans</i> Fat 0g	
Cholesterol 30mg	10%
Sodium 170mg	7%
Total Carbohydrate 20g	7%
Dietary Fiber 2g	7%
Total Sugars 8g	
Includes 6g of Added Sugars	12%

Protein 3g Vitamin D 0mcq 0% Calcium 16mg Iron 1mg 4%

*The % Daily Value (DV) tells you how much a nutrient in a serving contributes to a daily diet. 2,000 calories a day is used for general nutrition

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Potassium 124mg







2%

www.eatsmartmovemoreva.org

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