

Harvest Muffins

by Leslie Kimmelman

HERE IS A recipe to enjoy this Thanksgiving as you give thanks for the autumn harvest.

What You'll Need:

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| 2 eggs | 1 large carrot, grated |
| $\frac{1}{3}$ cup cooking oil | 1 cup flour |
| $\frac{3}{4}$ cup sugar | 1 teaspoon baking soda |
| 1 teaspoon vanilla | 1 teaspoon cinnamon |
| 1 cup applesauce | $\frac{1}{4}$ cup raisins |
| 1 apple, peeled and chopped into small pieces | $\frac{1}{4}$ cup mini chocolate chips |

What to Do:

1. Preheat oven to 350°F. Grease muffin tins.
2. Beat eggs together, then stir in oil, sugar, and vanilla.
3. Mix in applesauce, apple, and carrot.
4. Add flour, baking soda, and cinnamon, stirring briefly.
5. Gently stir in raisins and chocolate chips.
6. Spoon into muffin cups, filling each cup about $\frac{3}{4}$ full.
7. Bake for 20 to 25 minutes, or until golden brown.

This recipe makes 12 muffins. They are especially delicious when served warm.

