



JERNEJ KITCHEN

CARROT WALNUT MUFFINS

Carrot Walnut Muffins with Chocolate Chips are quick and simple to make. In this recipe, we used a store-bought vanilla muffin mix.

MAKES	12	MUFFINS
PREPARATION:	10	MINUTES
BAKE:	25	MINUTES
TOTAL TIME:	35	MINUTES

CARROT MUFFINS

125 g (1/2 cup) buttermilk
50 g (1/4 cup) vegetable oil
50 g (1/4 cup) maple syrup
1 egg
1/2 tsp ground allspice
1 tsp cinnamon powder
80 g (1/2 cup) grated carrot
3 walnuts
1 pack vanilla muffin mix for 12 muffins
60 g (1/3 cup) chocolate chips

PREPARATION

Place a rack in the middle of the oven and preheat it to 180 °C / 350 °F. Line a muffin tray with paper muffin cases.

CARROT MUFFINS

Mix buttermilk, oil, maple syrup, egg, allspice, and cinnamon powder in a large bowl. Stir in the grated carrots, chopped walnuts, and your vanilla muffin mix (or your favorite vanilla muffin dry ingredients). Stir in half of the chocolate chips.

BAKE

Fill muffin cases with the batter. Sprinkle the rest of the chocolate chips on top. Place in the preheated oven on the middle rack and bake for 25 - 30 minutes at 180 °C / 350 °F. Transfer the baked muffins to a wire rack to cool to room temperature, then serve.

TOOLS AND EQUIPEMENT Sponsored

muffin tins
whisk
spatula
bowl