



## 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