



Margaret Prechel's Morning Glory Muffins

- Ingredients:
- 2 ¼ cups flour
- 1 ¼ cup sugar
- 2 teaspoons baking soda
- ½ teaspoon salt
- 1 Tablespoon cinnamon
- 3 eggs
- 1 cup vegetable oil
- 2 cups shredded carrots
- 8 ounces crushed pineapple, drained
- 1 diced apple
- 1 teaspoon vanilla extract
- ½ cup nuts
- ½ cup raisins
- ½ cup coconut

Directions:

- Sift together the flour sugar, soda, salt and cinnamon. Set aside.
- In a large mixing bowl, beat the eggs with the oil; mix in the carrots, pineapple, apple and vanilla.
- Stir in the dry ingredients, then the nuts, raisins and coconut. **Don't overmix**; the mixture will start out dry and thick, but will thin out as the ingredients blend.
- Spoon the batter into muffin cups – about 2/3 full.
- Bake at 350°F (175°C) for 30-35 minutes until they are springy to the touch.