

Carrot Muffins

Recipe By Rivky Kleiman



Cooking and Prep:  40
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Serves:  24

Contains: 

Preference: Parve

Difficulty: Medium

Occasion: Passover

Source: Family Table by

Mishpacha Magazine

Carrots and muffins are a match made in heaven and something I miss every Pesach. This year I was determined to develop a moist, fluffy, taste-like-chometz muffin... These truly deliver!

Ingredients (13)

Main ingredients

- 2 cups raw baby carrots, or 2 cups regular carrots, peeled and cut into chunks
- 1 cup Gefen Crushed Pineapple
- 1 cup shredded coconut
- 2 and 1/4 cups Gefen Almond Flour
- 1 and 1/4 cups potato starch
- 1 teaspoon baking powder

- 1 teaspoon baking soda
 - 1 teaspoon salt
 - 2 teaspoons cinnamon
 - 1 cup oil
 - 1 and 3/4 cups sugar
 - 2 teaspoons Gefen Vanilla Extract
 - 3 eggs
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Start Cooking

Make the Muffins

1. Preheat oven to 350 degrees Fahrenheit (180 degrees Celsius). Line two muffin tins and set aside.
2. Place carrots, crushed pineapple, and shredded coconut into food processor fitted with the S blade. Blend until it becomes a thick mixture and smooth. Set aside.
3. In a large bowl, combine almond flour, potato starch, baking powder, baking soda, salt, and cinnamon. Stir well and set aside.
4. Beat oil and sugar until well blended, then add vanilla extract. Alternately add dry ingredients and eggs, beating well after each addition. Add in carrot mixture. Beat until combined.
5. Divide batter evenly into prepared muffin tins, filling almost to the top. Bake 28–30 minutes until lightly browned and set.