**Carrot Muffins**

Yield: 12

Ingredients:

1 cup sugar

2 eggs

½ cup oil

½ teaspoon baking powder

½ teaspoon baking soda

½ teaspoon cinnamon

1 cup flour

1 ½ cups grated carrots – about 4 large carrots

Directions:

1. Preheat oven to 350 degrees
2. Place paper liners in one muffin pan, spray lightly with Pam.
3. Grate carrot using the grater attachment for the food processor
4. Combine all ingredients in a large bowl and mix well.
5. Divide mixture into muffin pans using a scoop.
6. Bake for 20-25 minutes.
7. Cool on a wire rack