

The Kitchen at Second Harvest

Apple Carrot Oat Muffins

try at home recipe

Ingredients

- 1 cup white flour
- 1 cup whole wheat flour
- 1 cup rolled oats
- 2 1/2 tsp baking powder
- 1/2 tsp baking soda
- 1/2 tsp ground cinnamon
- 1/2 tsp ground ginger (optional)
- 3/4 cup light brown sugar

- 1 cup grated apple
- 1 cup grated carrot
- 2 large eggs
- 1/2 tsp vanilla extract
- 1/2 cup milk
- 1/2 cup vegetable oil

Find more recipes, free classes, and ways to get involved!



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secondharvestkitchen.org

Directions

- 1. Preheat oven to 350F and grease a muffin tin
- 2. Place flour, oats, baking powder, baking soda, spices, and sugar in a large bowl. Stir until combined. Add in grated carrots and apples and stir until they are coated in flour
- 3. Place eggs, vanilla extract, milk and vegetable oil in bowl and whisk lightly until there are no lumps of flour left
- 4. Fill each muffin hole 2/3 of the way up
- 5. Place in over for 15-20, until golden and an inserted toothpick into the center comes out clean

2/5 harvest

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Yield: 12 muffins Serving Size: 1 muffin

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Featured Food Groups

The benefits of healthy eating add up over time, bite by bite. Small changes matter. Start Simple with MyPlate.

A healthy eating routine is important at every stage of life. It can have positive effects that add up over time. It's important to eat a variety of fruits, vegetables, grains, protein foods, and dairy or fortified alternatives. When deciding what to eat or drink, choose options that are full of nutrients. Make every bite count.





Any **vegetable** or 100% vegetable juice counts as part of the Vegetable Group. Vegetables may be raw or cooked and can be fresh, frozen, canned, or dried. They can be whole, cut-up, or mashed.



Foods made from wheat, rice, oats, cornmeal, barley, or another cereal grain is a grain product. Bread, pasta, breakfast cereals, grits, and tortillas are examples of grain products. Foods such as popcorn, rice, and oatmeal are also included in the Grains Group.



The **Fruit** Group includes all fruits and 100% fruit juice. Fruits may be fresh, frozen, canned, or dried/dehydrated. At least half of the recommended amount of fruit eaten should come from whole fruit, rather than 100% fruit juice.

Cooking Tips

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Try using all whole wheat flour for extra fiber and nutrients!

Second Harvest is an equal opportunity provider.

Nutrition Facts





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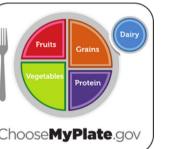
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Serving size 1 muffin Amount Per Serving Calories Total Fat 11g 1494

Nutrition Facts

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12 servings per container

rotal rat rig	14/0
Saturated Fat 2.3g	12%
Trans Fat 0g	
Cholesterol 30mg	10%
Sodium 80mg	3%
Total Carbohydrate 28g	10%
Dietary Fiber 2g	7%
Total Sugars 12g	
Includes 0g Added Sugars	0%
Protein 4g	8%
Vitamin D 3mcg	15%
Calcium 78mg	6%
Iron 1mg	6%
Potassium 221mg	4%
The % Daily Value (DV) tells you how much a nut	triant in a

serving of food contributes to a daily diet. 2,000 calories a

day is used for general nutrition advice





Nutrition Facts

12 servings per container Serving size 1 muffin Amount Per Serving Calories Total Fat 11g 14% Saturated Fat 2.3g 12% Trans Fat 0g Cholesterol 30mg 10% Sodium 80mg 3% Total Carbohydrate 28g 10% Dietary Fiber 2g 7% Total Sugars 12g Includes 0g Added Sugars 0% Protein 4g 8% Vitamin D 3mcg 15% Calcium 78mg 6% Iron 1mg 6% Potassium 221mg 4%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a

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