

# EASTER BUNNY CARROT MUFFINS

These soft, moist muffins have all the ingredients little Easter bunnies (and breakfast cooks) love: raisins, nuts, a crumb topping, and, of course, grated carrots for flavor, texture, and a splash of color.



## INGREDIENTS

**2 cups all-purpose flour**  
**1/2 teaspoons baking powder**  
**1/2 teaspoon baking soda**  
**1/2 teaspoon salt**  
**1/2 cup raisins**  
**1/2 cup chopped walnuts**  
**Grated zest of 1 orange**  
**1 large egg**  
**1 1/4 cups buttermilk**  
**1/2 cup packed light brown sugar**  
**1/3 cup vegetable oil**  
**1/2 cup packed grated carrot**

**Butter Crumb Topping**  
**1/4 cup all purpose flour**  
**1/4 cup light brown sugar**  
**1/4 teaspoon cinnamon**  
**2 tablespoons of unsalted butter**

1. Heat the oven to 400°F. Place paper liners in 12 muffin pan cups.
2. Sift the flour, baking powder, baking soda, and salt into a mixing bowl. Stir in the raisins, walnuts, and orange zest.
3. Crack the egg into a medium-size mixing bowl. Add the buttermilk, brown sugar, and oil. Whisk well.
4. Make a well in the dry mixture. Pour in the liquid all at once and stir until the ingredients are almost blended. Then fold in the carrot.

5. Have your child use a large spoon to divide the batter evenly between the muffin cups. Gently press a little of the crumb topping on each one.

6. Bake the muffins on the center rack for 20 minutes, or until the tops are golden brown.

7. Cool the muffins in the pan for two to three minutes, then transfer them to a wire rack. Serve warm or at room temperature. Makes 12.

### **Butter Crumb Topping**

- Gently pressed on top of the batter just before baking, this sweet muffin topping works well with most recipes.
- Add 2 tablespoons of cold, unsalted butter cut into small pieces. Rub it thoroughly into the dry ingredients with your fingers until the topping is gravelly in texture.