

Recipe of the month

submitted by Mavis E. Edmundson

Morning Glory Muffins

Yield: 8 servings

2 cups All-purpose flour
1/2 c Raisins
1 c Sugar
2 ts Baking soda
2 ts Cinnamon
1/2 ts Salt
2 Carrots; grated
1 Granny Smith Apple
1/2 c Almonds; sliced
1/2 c Sweet shredded coconut
3 Large eggs
2/3 c Vegetable oil
2 ts Vanilla

Soak raisins in hot water to cover for 30 minutes, drain thoroughly. Preheat oven to 350 degrees. Mix flour, sugar, soda, cinnamon and salt in bowl. Stir in raisins, carrots, apple, almonds and coconut. Beat eggs with oil and vanilla to blend. Stir into flour mixture until just combined. Divide into muffin cups. Bake until golden brown, 20-22 minutes. Cool 5 minutes before removing from pan.