

DINNERLY

Carrot Cake Muffins

with Cream Cheese Filling



40-50min



2 Servings

WHAT WE SEND

- 5 oz self-rising flour ²
- 5 oz granulated sugar
- 3 pkts cream cheese ³
- 1 pkt ground cinnamon
- 8 oz carrots
- 2 pkts sugar in the raw

WHAT YOU NEED

- neutral oil
- 1 large egg ¹
- vanilla extract
- kosher salt

TOOLS

- 6-cup muffin pan

ALLERGENS

Egg (1), Wheat (2), Milk (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 300kcal, Fat 13g, Carbs 39g, Protein 4g



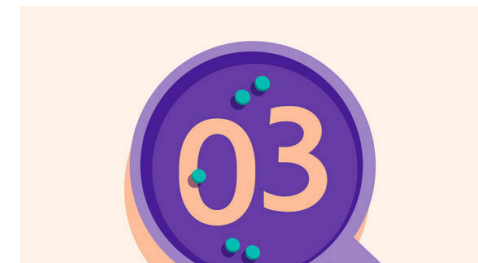
1. Prep ingredients

Add cream cheese to a small bowl and set aside to soften 15 minutes before beginning recipe. Preheat oven to 400°F with a rack in center. Line a 6-cup muffin tin with paper liners or lightly coat with oil. Scrub carrot, then using large holes on a box grater, coarsely grate 1 cup carrot (save rest).



2. Prep cream cheese filling

Make sure cream cheese is soft enough to mash with a fork (if not, microwave in 10 second intervals). To bowl with cream cheese, add 2 tablespoons sugar and ¼ teaspoon vanilla, if desired; mash with a fork until smooth and well-combined.



3. Mix batter

In a medium bowl, whisk together 1 large egg, ¼ cup oil and 6 tablespoons sugar (save rest for own use). Add self-rising flour, 1½ teaspoons cinnamon, ¼ teaspoon salt, 1 tablespoon water and carrots and stir until just combined (batter will be very stiff).



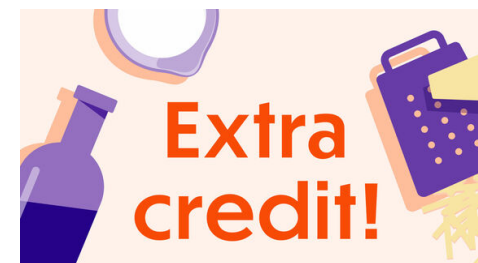
4. Fill muffin pan

Scoop $\frac{2}{3}$ of the batter into each muffin cup (about 2 tablespoons each), then spoon cream cheese filling (about 1 tablespoon each) over batter. Top cream cheese filling with remaining muffin batter (about 1 tablespoon—it won't cover the cream cheese layer completely). Sprinkle sugar in the raw over top of batter.



5. Bake & serve

Bake on center rack until muffins look set and a toothpick inserted in cake part (not cheese filling) comes out clean, 20–25 minutes (be careful not to overbake). Transfer muffin tin to a wire rack and let muffins cool in tin completely before serving. Enjoy!



6. TK

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