

# DINNERLY



## Carrot Cake Muffins with Cream Cheese Filling

 40-50min  2 Servings

If you've never bit into a fluffy carrot cake muffin to discover a soft cream cheese center, we'd highly recommend. It's a five-star experience. And you can start right here with this super simple recipe. We've got you covered!

## WHAT WE SEND

- 3 (1 oz) pkts cream cheese <sup>7</sup>
- 1 carrot
- 5 oz pkg granulated sugar
- 5 oz pkg self-rising flour <sup>1</sup>
- 1 pkt ground cinnamon
- 2 pkts sugar in the raw

## WHAT YOU NEED

- vanilla extract
- 1 large egg <sup>3</sup>
- neutral oil
- kosher salt

## TOOLS

- 6-cup muffin tin
- box grater

## COOKING TIP

If cream cheese is not soft enough by step 2, microwave in 10-second intervals.

## ALLERGENS

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 300kcal, Fat 13g, Carbs 38g, Proteins 4g



### 1. Prep ingredients

Preheat oven to 400°F with a rack in the center. Line a 6-cup muffin tin with paper liners or lightly coat with oil.

Add **all of the cream cheese** to a small bowl and set aside to soften at room temperature, about 15 minutes.

Scrub **carrot**; using the large holes on a box grater, coarsely grate 1 cup (save rest, if any).



### 4. Fill muffin tin

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



### 2. Prep cream cheese filling

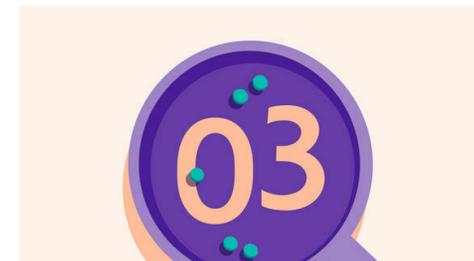
Mash **cream cheese** with a fork (see cook tip!). Stir in **2 tablespoons granulated sugar** and **¼ teaspoon vanilla**, if desired, mashing until smooth and well-combined.



### 5. Bake & serve

Bake on center oven rack until **muffins** look set and a toothpick inserted into cake comes out clean, 20–25 minutes (be careful not to overbake).

Transfer muffin tin to a wire rack and let **carrot cake muffins** cool completely before serving. Enjoy!



### 3. Mix batter

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



### 6. Make a cake!

No muffin tin at home? No problem! You can easily turn this recipe into a carrot cake. Grease a 9-inch round cake pan with oil or butter, then pour in the batter and bake for 30–35 minutes, or until a toothpick inserted into the center comes out clean. Instead of adding the cream cheese filling before baking, use it to ice the finished cake.