

DINNERLY



Carrot Muffins with Cream Cheese Filling & Cinnamon

 1h  2 Servings

If you've never bit into a 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) cream cheese ²
- 2 carrots
- 5 oz granulated sugar
- 5 oz self-rising flour ³
- ¼ oz ground cinnamon
- 2 pkts raw sugar

WHAT YOU NEED

- neutral oil
- 1 large egg ¹
- kosher salt

TOOLS

- 6-cup muffin tin
- box grater or microplane

ALLERGENS

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

NUTRITION PER SERVING

Calories 300kcal, Fat 14g, Carbs 41g, Protein 4g

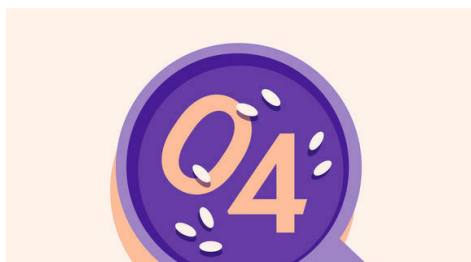


1. Prep ingredients

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

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.

Scrub **carrots**, then using the large holes on a box grater, coarsely grate **1 cup** (save rest for own use).



4. Fill muffin tin

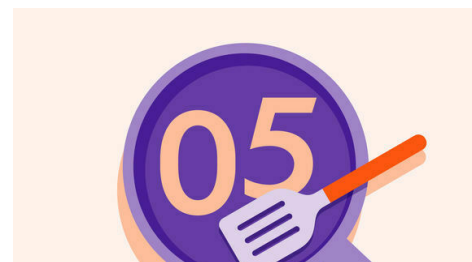
Scoop about **2 tablespoons** into each muffin cup, then spoon **1 tablespoon of the cream cheese filling** over top. Top each cup with **about 1 tablespoon remaining muffin batter** (it won't cover cream cheese completely). Sprinkle **sugar in the raw** over batter.



2. Prep cream cheese filling

Mash **cream cheese** with a fork (if not soft enough, microwave in 10-second intervals).

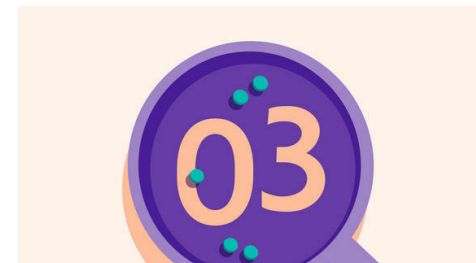
To bowl with cream cheese, add **2 tablespoons granulated sugar** and **¼ teaspoon vanilla**, if desired; mash with a fork until smooth and well-combined.



5. Bake & serve

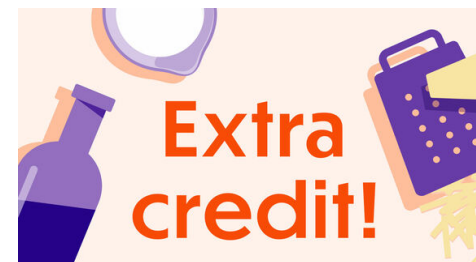
Bake on center oven rack until **muffins** look set and a toothpick inserted into cake comes out clean, 20–25 minutes (be careful not to overbake).

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). Add **grated carrots**, **self-rising flour**, **1½ teaspoons cinnamon**, **¼ teaspoon salt**, and **1 tablespoon water**; stir 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.