

DINNERLY



Carrot Cream Cheese Muffins:

Have Breakfast with Dinnerly



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 cheese⁷
- ½ lb carrots
- 5 oz pkg granulated sugar
- 5 oz pkg self-rising flour¹
- ¼ oz pkt ground cinnamon
- 2 pkts sugar in the raw

WHAT YOU NEED

- neutral oil
- 1 large egg³
- kosher salt

TOOLS

- 6-cup muffin tin
- box grater or microplane

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

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).

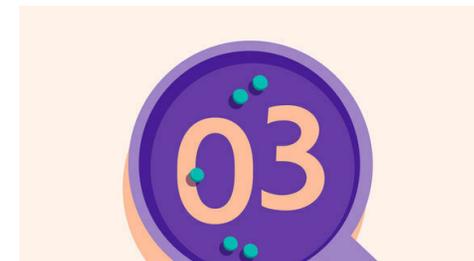
To bowl with cream cheese, add **2 tablespoons granulated sugar** and **¼ teaspoon vanilla**, if desired; mash with a fork until smooth and well-combined.



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.