

# Whitworths

## Carrot & Walnut Muffins



 Makes 12  20mins  30mins

### INGREDIENTS

100g **Whitworths Californian Walnuts**  
100g **Whitworths Sunshine Sultanas**  
2 medium eggs  
175g dark soft brown sugar  
125ml sunflower oil  
1 medium orange, finely grated zest & juice  
200g plain flour  
1 tsp baking powder  
1 tsp ground cinnamon  
150g carrots, finely grated  
250g full fat soft cheese  
100g unsalted butter, softened  
75g icing sugar

### READY...STEADY...BAKE

- ♥ Preheat your oven to 180°C/Fan 160°C/Gas Mark 4 then add muffin cases to a 12 cup muffin tin.
- ♥ Roughly chop the walnut pieces then set aside.
- ♥ Beat the eggs, brown sugar and oil together in a bowl then stir in 4 tablespoons of the orange juice.
- ♥ Sieve the flour, baking powder and cinnamon into the bowl then fold until evenly combined.
- ♥ Stir in the carrot, sultanas and 85g of the walnuts, leaving 15g to decorate.
- ♥ Spoon mixture between the cases then bake in the centre of your preheated oven for 30 minutes then transfer to a wire rack to cool.
- ♥ Meanwhile beat the cream cheese, butter, icing sugar and orange zest together until smooth. Using the back of a teaspoon to swirl the frosting over the top of the muffins, decorate with the remaining walnut pieces then serve and enjoy!

for more recipes visit [www.whitworths.co.uk](http://www.whitworths.co.uk)

## Happy Baking!