TATUA
Specialised Dairy

Carrot Muffins With Crème Fraîche Frosting

Ingredients

Muffins:
2 cups flour
3 tsp baking powder
2 tsp cinnamon
2 cups raw carrot, grated
1 apple peeled and grated
1/2 cup raisins
1/2 tsp salt
1 tsp vanilla essence
1 cup caster sugar
1 cup vegetable oil
3 eggs

Frosting:
3 cups Tatua Crème Fraîche
3/4 cup icing sugar
1 1/2 tablespoons lemon zest

Method

Muffins:

1. Preheat oven to 180°C.
2. Greased or line muffin tins.
3. In a large bowl mix together flour, baking powder, cinnamon and salt.
4. In a separate bowl, whisk together the sugar, oil, vanilla and eggs.
5. Stir egg mixture into dry ingredients until just combined, don't over mix.
6. Lightly fold carrot, apple and raisins into the mixture until combined.
7. Spoon your mixture into the muffin tins until 3/4 full.
8. Bake 25-30 minutes or until tops are golden and a toothpick comes out clean.

Frosting:

1. In a large bowl, whip Tatua Crème Fraîche, icing sugar and lemon zest until thick and creamy.
2. Cover with plastic wrap and refrigerate at least 30 minutes.
3. Spoon into a piping bag and top your muffins once fully cooled.