

Carrot Cake Oat Flour Muffins

Ingredients

- 2 cups Quaker® Oat Flour
- 1 ¼ cups all-purpose flour
- 2/3 cup sugar
- 2 tsp baking powder
- 2 tsp ground cinnamon
- 1 tsp ground ginger
- 1/2 tsp ground nutmeg
- 1/2 tsp baking soda
- 1/2 tsp salt
- 4 eggs, at room temperature
- 1/2 cup 2% milk, room temperature
- 6 tbsp vegetable oil
- 1 tsp vanilla extract
- 2 cups finely grated carrots, divided
- 1/2 cup chopped toasted walnuts, divided
- 1/4 cup unsweetened shredded coconut, divided

How to make it

1. Preheat oven to 375°F. Line 12 muffin cups with paper liners; set aside.
2. In a large bowl, whisk together oat flour, flour, sugar, baking powder, cinnamon, ginger, nutmeg, baking soda and salt; set aside.
3. In separate bowl, whisk together eggs and milk until blended. Whisk in oil and vanilla; whisk into oat flour mixture just until moistened (do not overmix).
4. Fold in 1 ¾ cups carrots, most of the walnuts and coconut.
5. Spoon batter evenly into prepared muffin cups. Sprinkle with remaining grated carrots, walnuts and coconut.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	25 min	40 min	12

Made with



Quaker® Oat Flour

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6. Bake for 22 to 25 minutes or until tester inserted into center comes out clean.