

Cornell Cooperative Extension | Schoharie and Otsego Counties

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Carrot Bran Muffins

Ingredients:

1 cup bran flakes

3/4 cup 1% milk

2 cups finely shredded, or grated carrots

1 cup whole wheat flour

1 teaspoon baking powder

½ teaspoon baking soda

½ teaspoon cinnamon

3 Tablespoon brown sugar

2 Tablespoons vegetable oil

1 Tablespoon lemon juice

1 egg, slightly beaten

vegetable oil spray

Makes 12 servings - 27% calories from fat

Servings Per	: 1 muffin r Contain	er 12	
Amount Per Ser	rving		
Calories 10	0 Calo	ories fron	n Fat 3
		% Da	ily Value
Total Fat 3g			5%
Saturated Fat 0.5g			39
Trans Fat	0g		
Cholesterol 20mg			79
Sodium 150mg			69
Total Carbo		16a	5%
Dietary Fil	•		89
Sugars 60			
Protein 3g	,		
Protein 3g			
Vitamin A 60)% • '	Vitamin (2%
Calcium 4%	•	Iron 8%	
*Percent Daily V. diet. Your daily v depending on yo	alues may b	e higher or	
Total Fat Saturated Fat Cholesterol Sodium Total Carbohydrs Dietary Fiber	Less than Less than Less than Less than ate	65g 20g 300mg 2,400mg 300g 25g	80g 25g 300mg 2,400mg 375g 30g

Instructions:

- 1. Combine bran flakes, milk, and carrots; let stand 5 minutes.
- 2. Combine flour, baking powder, baking soda and cinnamon.
- 3. Stir sugar, oil, lemon juice and egg into carrot mixture. Add to flour mixture stirring until just moistened.
- 4. Spray muffin pan with vegetable oil spray, fill muffin cup ³/₄ full with batter.
- 5. Bake at 400° F for 20 to 25 minutes.
- 6. Remove from pan and cool on wire rack.



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