

Carrot Raisin Oat Bran Muffins

from Dan Viall's Oat Bran Carrot Cake.

Iowa State Fair winner 1989

adapted by Suzanne Zilber

November 5, 2008

No nuts. Makes 12 muffins.

Preheat oven to 375 degrees F. and grease muffin tins.

1/2 cup milk

1/2 cup oil

2 eggs

1 teaspoon vanilla

1 and 1/4 cup flour

1 cup sugar

1/2 cup oat bran

2 teaspoons cinnamon

1 and 1/2 teaspoons baking powder

1/2 teaspoon salt

2 cups shredded carrots

2/3 cup raisins

Combine milk, oil, eggs and vanilla, blend well. Combine dry ingredients, stir into milk mixture beating well. Stir in carrots and raisins. Fill muffin cups.

Bake at 375 degrees for 18-20 minutes

GLAZE: (it is the glaze that turns these muffins into dessert delights)

1/2 cup powdered sugar

1 ounce softened cream cheese

1 Tablespoon lemon juice

1/4 teaspoon grated lemon peel.

Combine ingredients and beat until smooth.