Serves 8





large mixing bowl



mixing spoon



measuring spoons



spatula



measuring cups



small bowl



wire whisk



liquid meas. cup



kitchen shears



muffin tin



cupcake liners



timer



scoop

INGREDIENTS



1 cup



1/2 cup +2 Tbl



■1 tsp baking soda



1 tsp cinnamon



1/4 tsp salt



1 cup shredded carrots



1 small box raisins



1/4 cup coconut



1/4 cup dried apples, diced



2 eaas



1 - 4 oz. applesauce



1 teaspoon vanilla

PROCEDURES



1. Preheat oven 350



2. Cut dried apples into small pieces using using kitchen scissors.



3. Mix together flour, sugar, b. soda cinnamon & salt into a large bowl.



4. Stir raisins, coconut& apples into flour mixture.

CONTINUED ON BACK

PROCEDURES CONT.



5. In small bowl: stir egg, applesauce & vanilla.



6. Stir egg mixture into the flour mixture.



7. Place cupcake liners into muffin tin.



8. Scoop batter into the prepared muffin tin.



9. Bake in oven for 20 minutes.



Enjoy

| 4 servings per container | |
|--------------------------|---------------|
| Serving size 1 | cup (364g |
| Amount per serving | |
| Calories | 310 |
| 9/ | 6 Daily Value |
| Total Fat 5g | 6% |
| Saturated Fat 0.5g | 3% |
| Trans Fat 0g | |
| Cholesterol 55mg | 189 |
| Sodium 940mg | 41% |
| Total Carbohydrate 34g | 12% |
| Dietary Fiber 7g | 25% |
| Total Sugars 6g | |
| Includes 0g Added Suga | rs 0 % |
| Protein 30g | |
| Vitamin D 0mcg | 0% |
| Calcium 120mg | 10% |
| Iron 5mg | 30% |
| Potassium 524mg | 10% |