



# Oma's Morning Glory Muffins



*My late mother, aka Oma, used to say "you could live on these!" because they were so full of good ingredients. When my two boys were ski racing in college, she would bring these to the ski lodges at the base of the race courses, and the racers would all converge on Oma asking for one of her muffins! Oma passed in June of this year, and we all miss her dearly. ~ Nancy*

## INGREDIENTS

- |                        |  |
|------------------------|--|
| 1/2 cup flour          | 1/3 cup chopped pecans                       |
| 1 cup brown sugar      | 1/4 cup sweetened coconut                    |
| 2 tbsp baking soda     | 1 (8 oz.) can crushed<br>pineapple - drained |
| 2 tbsp cinnamon        | 2 tbsp vanilla                               |
| 1/2 tbsp salt          | 2/3 cup vegetable oil                        |
| 2 cups shredded carrot | 4 large eggs                                 |
| 1 cup shredded apple   |  |
| 3/4 cup raisins        |  |

Continued on reverse



# Oma's Morning Glory Muffins continued

## DIRECTIONS

Line a cupcake pan with papers and spray with Pam. Stir together flour, sugar, baking soda, cinnamon and salt. Stir in carrot, apple, raisins, pecans, coconut and drained pineapple. Make a well in the center of the mixture. Combine oil, vanilla and eggs, and stir into the well in the flour mixture. Bake for 25 to 30 minutes.

