



Our  
Giraffe  
love their  
carrots

# Carrot Cake Muffins

## Ingredients

- 3 eggs
- ½ cup greek yoghurt
- ½ cup Maple syrup
- ¼ cup milk
- 1 tsp vanilla extract
- 2 grated carrots
- 1 ½ cups wholegrain flour
- 1 ¾ tsp baking powder
- 1 ½ tsp cinnamon

## Icing

- 1 cup cream cheese
- ¼ cup maple syrup
- 1 tsp vanilla extract

1. Preheat oven to 175°C
2. Line a 12 cup muffin tin with muffin cases.
3. Whisk eggs in large bowl.
4. Add Greek Yoghurt.
5. Pour in maple syrup, milk, vanilla extract. Beat mixture again.
6. Add the grated carrots, flour, baking powder, and cinnamon over the wet ingredients.
7. Fold together until just combined.
8. Pour batter evenly into 12 muffin cases.
9. Bake for 20 minutes.
10. For the frosting combine the cream cheese, maple syrup and vanilla extract and beat until creamy.
11. Once the muffins have cooled put the icing on top. Enjoy!

