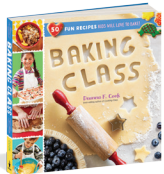


CARROT APPLESAUCE BITES

Makes 24 mini muffins

HERE'S WHAT YOU DO

1. Preheat the oven to 350°. Line two 12-cup mini muffin pans with paper liners, or grease the cups.
2. Stir the flour, cinnamon, baking powder, baking soda, and salt in a medium bowl.
3. Whisk the eggs in a separate bowl. Mix in the brown sugar. Then add the melted butter and applesauce. Stir in the grated carrot.
4. Pour the applesauce mixture over the flour mixture, and stir until all the flour is mixed in.



Excerpted from *Baking Class* © 2017 by Deanna F. Cook (Storey Publishing)

Here's What You Need

- | | |
|---------------------------|---------------------|
| 1½ cups whole-wheat flour | 4 tablespoons |
| 1½ teaspoons cinnamon | butter, melted |
| 1 teaspoon baking powder | 1 cup unsweetened |
| ½ teaspoon baking soda | applesauce |
| ½ teaspoon salt | ½ cup grated carrot |
| 2 eggs | |
| ¾ cup brown sugar | |

5. Spoon the batter into the muffin cups, filling each one about two-thirds full.
6. Bake the muffins for 15 to 20 minutes. Let cool before enjoying.



CARROT APPLESAUCE BITES

Makes 24 mini muffins

HERE'S WHAT YOU DO

1. Preheat the oven to 350°. Line two 12-cup mini muffin pans with paper liners, or grease the cups.
2. Stir the flour, cinnamon, baking powder, baking soda, and salt in a medium bowl.
3. Whisk the eggs in a separate bowl. Mix in the brown sugar. Then add the melted butter and applesauce. Stir in the grated carrot.
4. Pour the applesauce mixture over the flour mixture, and stir until all the flour is mixed in.



Excerpted from *Baking Class* © 2017 by Deanna F. Cook (Storey Publishing)

Here's What You Need

- | | |
|---------------------------|---------------------|
| 1½ cups whole-wheat flour | 4 tablespoons |
| 1½ teaspoons cinnamon | butter, melted |
| 1 teaspoon baking powder | 1 cup unsweetened |
| ½ teaspoon baking soda | applesauce |
| ½ teaspoon salt | ½ cup grated carrot |
| 2 eggs | |
| ¾ cup brown sugar | |

5. Spoon the batter into the muffin cups, filling each one about two-thirds full.
6. Bake the muffins for 15 to 20 minutes. Let cool before enjoying.

