



Carrot Muffins with Cinnamon Glaze

Makes 12 muffins

Ingredients

Muffins

2/3 WHITE GOLD all purpose gluten-free flour

1-teaspoon cinnamon

½ teaspoon baking soda

1-teaspoon baking powder

⅛ teaspoon salt

½ cup light brown sugar

1 large egg

¼ cup vegetable oil

½ cup sour cream

1-teaspoon vanilla extract

½ cup shredded coconut

2 cups peeled and grated carrots

2 tablespoons chopped hazelnuts

Glaze

1 cup confectioners' sugar, sifted

3 to 4 tablespoons milk

½ teaspoon cinnamon

Preparation

Muffins

1. Preheat the oven to 350°F and line a 12-cup muffin pan with paper liners. Using a sifter, sift together the flours, cinnamon, baking soda, baking powder and salt.
2. In a mixing bowl, combine the brown sugar, egg, oil, sour cream and vanilla extract. Mix in the flour mixture and shredded coconut until incorporated. Fold in the carrots.
3. Spoon the batter into the paper liners until three-quarters full and sprinkle with hazelnuts. Bake for about 20 minutes, or until a toothpick inserted into the middle of a muffin comes out clean. Set aside to cool.

Glaze

1. In a small bowl, combine the confectioners' sugar with 3 tablespoons of milk until smooth. Mix in the cinnamon. If the mixture is too dry, add another tablespoon of milk. Drizzle the glaze on the cooled muffins and serve. Muffins may be refrigerated for up to 3 days in an airtight container.