Carrot Spice Muffin Tops

Cooking time: 20 minutes HACCP Process #2 Same Day Service



1 Serving Provides:

CACFP: Grain Based Dessert NSLP: 0.5 ounce equivalents Grains SFSP: 0.5 ounce equivalents Grains



	20 Ser	rvings	40 Servings		
Ingredients	Weight	Measure	Weight	Measure	
Brown sugar, packed	1.8 ounces	¼ cup	3.6 ounces	½ cup	
Granulated sugar	1.8 ounces	¼ cup	3.6 ounces	½ cup	
Oil		¼ cup		½ cup	
Applesauce		¼ cup		½ cup	
Eggs		1		2	
Vanilla		½ teaspoon		1 teaspoon	
Old-fashioned rolled oats, dry	3.25 ounces	1 cup	6.5 ounces	2 cups	
Whole wheat flour	2.3 ounces	½ cup	4.6 ounces	1 cup	
Enriched all-purpose flour	2.3 ounces	½ cup	4.6 ounces	1 cup	
Baking soda		½ teaspoon		1 teaspoon	
Baking powder		½ teaspoon		1 teaspoon	
Salt		⅓ teaspoon		1⁄4 teaspoon	
Ground cinnamon		½ teaspoon		1 teaspoon	
Ground nutmeg		1⁄4 teaspoon		½ teaspoon	
Ground ginger		1⁄4 teaspoon		½ teaspoon	
Carrots, finely grated	3 ounces	¾ cup (about 1½ large carrots)	6 ounces	1½ cups (about 3 large carrots)	
Raisins or golden raisins	3 ounces	½ cup	6 ounces	1 cup	

Carrot Spice Muffin Tops, continued

Directions

- 1. Preheat the oven to 350° F.
- 2. Line sheet pans with parchment paper. For 20 servings use a half-size sheet pan, for 40 servings use a full-size sheet pan.
- 3. In a large mixing bowl whisk together the brown sugar, granulated sugar, oil, applesauce, eggs and vanilla.
- 4. In a separate bowl stir together the rolled oats, whole wheat flour, all-purpose flour, baking soda, baking powder, salt, cinnamon, nutmeg and ginger.
- 5. Add the dry ingredients to the wet ingredients and stir.
- 6. Add the grated carrots and raisins. Stir until the dough is thoroughly combined.
- 7. Use a #30 scoop to measure 2-Tablespoon mounds of dough onto the parchment-lined sheet pans. Leave 2 inches of space between each mound.
- 8. Bake in the preheated oven for about 12–15 minutes, or until golden brown.

CCP: Heat to 165°F or higher for at least 15 seconds.

9. Let cookies cool on sheet pans. Hold at room temperature until ready for service.

Serving	Yield	Volume	Nutrients Per Serving						
1 muffin top (2 ounces dough)	20 servings, about 1 pound 4 ounces dough 40 servings, about 2 pounds 8 ounces dough	20 servings, about 2½ cups dough 40 servings, about 5 cups dough	Calories Total Fat Saturated Fat Cholesterol	154 1.8 g 0.2 g 0 mg	Sodium Carbohydrate Dietary Fiber Protein	293 mg 28 g 9 g 7 g	Vitamin A Vitamin C Iron Calcium	2575 IU 9 mg 2 mg 57 mg	

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