

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

Ingredients	20 Servings		40 Servings	
	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		⅛ teaspoon		¼ teaspoon
Ground cinnamon		½ teaspoon		1 teaspoon
Ground nutmeg		¼ teaspoon		½ teaspoon
Ground ginger		¼ 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



continues

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
1 muffin top (2 ounces dough)	20 servings, about 1 pound 4 ounces dough	20 servings, about 2½ cups dough
	40 servings, about 2 pounds 8 ounces dough	40 servings, about 5 cups dough

Nutrients Per Serving					
Calories	154	Sodium	293 mg	Vitamin A	2575 IU
Total Fat	1.8 g	Carbohydrate	28 g	Vitamin C	9 mg
Saturated Fat	0.2 g	Dietary Fiber	9 g	Iron	2 mg
Cholesterol	0 mg	Protein	7 g	Calcium	57 mg