

Zucchini Carrot Oatmeal Muffins

Ingredient

1/2 cup rolled oats
1 cup all purpose flour
1 1/2 cup whole wheat flour
1 1/2 cups sugar
1 tablespoon baking powder
1 1/2 teaspoons ground cinnamon
1 teaspoon salt
3 large eggs + 1 large egg white
3/4 cup oil
1 cup grated zucchini
1 cup grated carrot
3/4 cup raisins

Instructions

1. Preheat oven to 350 degrees.
2. Mix dry ingredients in a large bowl and set aside. In a separate bowl, whisk eggs and oil. Stir in grated zucchini and carrots. Add to dry ingredients and stir until combined.
3. Fill muffin cups about 3/4 full and bake for approx. 20 minutes. They are done when a knife inserted comes out clean, and tops spring back when lightly touched.