


# French Cuisine

MADE SIMPLE

## Carrot Goat Cheese Muffins

*Muffins aux carottes et fromage de chevre*

 12 muffins.



20 mins prep time



40 mins total time



Easy

### INGREDIENTS

#### Wet ingredients

- 4 eggs
- ½ cup (90 mL) olive oil
- 1 cup (180 g) of goat or your favorite cheese cut in small cubes
- 4 cups (400g) finely shredded carrots
- Small handful of shredded cheese

#### Dry ingredients

- 1 ¾ cup (200g) of flour
- 1 handful of almond flour or flour
- 1 tsp baking powder
- ¼ tsp curry
- ¼ tsp ground cumin
- ¼ tsp pepper
- ¾ tsp salt



## DIRECTIONS

1. Preheat the oven to 450 °F.
2. Bowl 1: Whip the eggs and olive oil together.
3. Using a spatula, add the cut goat cheese and slowly mix together.
4. After, add the shredded carrots to the mixture and slowly mix completely together and then set aside.
5. Bowl 2: Add all of the dry ingredients together in a separate bowl and mix together with a whisk.
6. Combine both bowl 1 and 2 together gently folding it together with a spatula until all of the ingredients are completely mixed together.
7. Line a muffin tin with muffin liners or grease well the interior of the muffin tin.
8. Using a tablespoon, scoop the mixture into the muffin tins filling up the muffin cup until it reaches over the top of the muffin tin.
9. Bake for 15-20 mins or until a knife comes out clean. Turn off the oven and leave the muffins inside the oven.
10. Sprinkle some shredded cheese on top of the muffins and let the cheese melt on the muffins for 2-3 minutes while they sit in the oven.
11. Remove from the oven, let cool and enjoy!
12. These muffins refrigerate well for a 5-7 days or you can put them in the freezer to enjoy later.

*Bon Appetit!*  
*Emilie Anne* 

