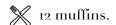
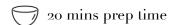


# MADE SIMPLE

# Carrot Goat Cheese Muffins

Muffins aux carrots et fromage de chevre







(1) 40 mins total time (1—1) 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 3/4 cup (200g) of flour
- 1 handful of almond flour or flour
- 1 tsp baking powder
- ½ tsp curry
- ¼ tsp ground cumin
- ½ tsp pepper
- 3/4 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.
- 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.
- 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.

  Sow Appetit

