

SECRET-CENTRE CARROT CAKE MUFFINS

Makes 12 muffins

INGREDIENTS

- 1¾ cups cake flour
- 1 tsp baking powder
- ½ tsp bicarbonate of soda
- ½ cup oil
- ¾ cup light brown sugar
- 2 eggs
- ½ cup full cream plain yoghurt
- 1 cup finely grated carrots
- 1¾ cups Kellogg's™ Crunchy Granola With A Hint of Cinnamon
- 1 tub (230g) cream cheese, softened
- ¼ cup icing sugar
- 3 tsp milk

METHOD

1. Preheat the oven to 200°C and grease a 12-hole muffin tray.
2. In a large mixing bowl, sieve together the flour, baking powder and bicarbonate of soda.
3. In another mixing bowl, whisk together the oil and sugar. Add the eggs, one at a time until fully incorporated.
4. Fold the dry ingredients into the wet ingredients until just combined.
5. Carefully fold in the yoghurt, grated carrots and 1 cup of Kellogg's™ Crunchy Granola With A Hint of Cinnamon.
6. Add a heaped spoonful of the batter into each muffin tin cup.
7. Whisk together the cream cheese and icing sugar using a fork. Spoon a heaped teaspoon of the cream cheese mixture into the centre of the carrot cake batter and top with more batter, filling the cups ¾ full. **Chef's Tip: Keep the remaining cream cheese mixture to drizzle over the muffins before serving.*
8. Sprinkle the remaining granola over each muffin and bake for about 15 minutes.
9. Allow to cool for 5 minutes, then transfer to a cooling rack to cool completely.
10. Prepare a glaze by stirring about 3 teaspoons of milk into the remaining cream cheese mixture to achieve a runny consistency. Garnish with a drizzle of the cream cheese glaze.
11. Serve for breakfast and ENJOY!