**Morning Glory**

**NDOG**

**Kidz Klub**

**Muffins**

**1) Preheat oven to 350 degrees F. Grease 12 muffin cups, or line with paper muffin liners.**

**2) In a large bowl mix together the following ingredients.**

2 cups all-purpose flour

2 teaspoons ground cinnamon

1 ¼ cup white sugar

¼ teaspoon salt

2 teaspoons baking soda

**3) Stir in the following ingredients.**

2 cups shredded carrots

½ cup unsweetened, flaked coconut

½ cup golden raisins

1 apple – peeled, cored and shredded

½ cups chopped walnuts, optional

**4) In a separate bowl beat together:**

3 eggs

1 cup vegetable oil

2 teaspoons vanilla extract

**5) Stir egg mixture into the carrot/flour mixture just until moistened.**

**6) Scoop batter into prepared muffin cups.**

**7) Bake in preheated oven for 20 minutes or until a toothpick inserted into the center of a muffin comes out clean.**

Recipe contributed by Howard County Farmer’s Market Co-Manager Mary Hartness

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and Howard County Farmers’ Market on Facebook . . . or contact:

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**Debra Bolding (870) 557-2352**

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**Gerry Wenta (903) 278-6716**

**NDOG Kidz Klub Coordinator:**

**Sherry Wenta (870) 845-0134**

**NDOG Square-Foot Garden Coordinator:**

**Rita Rector (870) 287-4573**

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