

Carrot Cake Muffins Recipe

Prep Time	Cook Time	Total Time
15 mins	16 mins	31 mins



These Carrot Cake Muffins are moist, fluffy, and they are topped with a crunchy brown sugar cinnamon streusel. They are very easy to make. You don't even need an electric mixer. You need just 15 minutes of hands-on preparation time and 10 ingredients. Detailed step-by-step instructions including lots of process shots and video.

Course: Breakfast, Dessert

Cuisine: American

Keyword: Carrot Cake Muffins Recipe, How To Make Carrot Cake Muffins

Servings: 18 muffins

Calories: 287 kcal

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Ingredients

carrot cake muffins

- 2 large eggs
- 1+1/4 cups canola or vegetable oil (mild in taste) (300ml)
- 3/4 cup brown sugar (150g)
- 2 vanilla beans* (or 2 tsp vanilla extract)
- 2 cups all-purpose flour, spoon and level (240g)
- 2+1/2 tsp baking powder
- 1 tsp cinnamon
- 1/4 tsp salt
- 2 cups shredded carrots (240g)

cinnamon streusel

- 3/8 cup all-purpose flour (45g)
- 1/4 cup brown sugar (50g)
- 1/2 tsp cinnamon
- 3 tbsp cold butter, cubed (43g)

Instructions

1. Preheat oven to 425°F (220°C). Line two 12 muffin pans with about 18-19 muffin liners. Set aside.
2. **Make the muffins:** In a large mixing bowl, using a whisk, stir eggs, oil, brown sugar, and vanilla* just until combined. Add flour, baking powder, cinnamon, and salt and stir to combine. Stir in carrots just until combined. Set aside.
3. **Make the streusel:** In a medium bowl combine flour, brown sugar, cinnamon, and butter and mix with your fingers until you have a crumbly

mixture.

4. **Assemble:** Divide batter into muffin liners and sprinkle with streusel. Fill liners between 3/4 and almost full. Look at the step-by-step photos above. You will get about 18-19 muffins.
5. Bake at 425°F (220°C) for 5 minutes then lower the temperature to 350°F (175°C) and bake additional 11-13 minutes or until a toothpick in the center comes out clean. Don't overbake or your muffins will end up dry. Let cool for about 10 minutes then transfer to a wire rack to cool completely.
6. Store leftovers in an airtight container at room temperature up to 3 days. Serve with cream cheese frosting if desired.

Notes

*First, cut off the straight end of the vanilla bean. Then place the tip of your sharp knife below the curled end and cut the vanilla bean through the middle of the bean lengthwise. Although you don't need to cut it all the way through, it's ok when you do so. Then open the vanilla bean and scrape out the flavorful seeds with the back of your knife. Just use the seeds.

MINI CARROT CAKE MUFFINS:

If you want to make mini muffins, line three 24 mini muffin pans with about 50-52 mini muffin liners. Bake mini muffins for about 6-8 minutes or until a toothpick comes out clean. Be careful, they overbake very quickly because of their small size.

SUBSTITUTIONS:

You could consider the following substitutions:

Replace...

- vegetable/canola oil with healthier oil like coconut 1:1 (opt in for a mild flavored oil - will affect the taste)
- all-purpose flour with Bob's Red Mill gluten-free flour 1:1
- eggs with flax eggs 1:1

SMALL BATCH

For small batch version, divide the recipe in half.

RECOMMENDATIONS

- Read the blog post for additional information on how to make, store, and freeze carrot cake muffins.
- Watch step-by-step photos to see the required consistency in every step.
- Watch the 53-seconds video to see the whole process of making the muffins.