



Bakery Jumbo Carrot & Pecan Muffins

You going to have to be careful in the measuring of the ingredients of this recipe as the measurements are varied in cups and spoons. It is well worth the effort. I opened Main Street Bakery with these as the morning muffin special.

Yield: 12 jumbo muffins

Preheat oven to 375°F

Large jumbo muffin pans, sprayed with non-stick spray

1 cup + 1/2 cup + 1 tbsp	Canola oil
3 cup + 5 tbsp	granulated sugar
6 large	eggs
3 cups + 7 tbsp	all-purpose flour
3 tsp	baking soda
1-1/8 tsp	salt
1-1/4 tsp	cinnamon
1-1/4 tsp	pure vanilla extract
13 oz	pineapple, crushed and drained
4-1/2 oz	flake coconut
1-1/2 cups	pecans, chopped
2 cups	freshly shredded carrots

1. In mixing bowl with paddle attached, blend oil, sugar, eggs, flour, baking soda, salt, cinnamon and vanilla until well mixed, about 4 minutes.
2. Add pineapple, coconut and pecans, mix for 2 minutes and until it is all blended well.
3. Add carrots and mix well.
4. Place into jumbo muffin tins and bake 30-40 minutes or until a toothpick inserted into the center comes out clean.