



Pear Carrot Cranberry Muffins

Servings: 96

Ingredients

8 cups of all purpose flour
8 cups of whole wheat flour
6 cups of granulated sugar
5TB + 1tsp of baking soda
5TB + 1tsp of cinnamon, ground
2 TB + 2 tsp of salt
14 cups of carrots, grated
4 cups of dried cranberries
4 cups of toasted walnuts (optional)
4 cups of coconut, grated
8 medium pears, grated
24 eggs
5-1/3 cups of vegetable oil
2 TB + 2tsp of vanilla

Directions

1. Add carrots, cranberries, walnuts (if using), coconut, and grated pear to dry ingredients and mix well.
2. Whisk together eggs, oil, and vanilla until slightly lighter in color and add to other ingredients, stirring gently to combine.
3. Scoop into standard-size muffin tins with paper liners and bake at 350 degrees for 30 to 35 minutes.

Recipe courtesy of **Farm Fresh**