

Carrot cake muffins

with chai & Punjabi mango date chutney



Method

Beat in a bowl until creamy

Sift together, add to other ingredients and mix well

Stir in

Spoon into lined muffin pans and swirl with

Bake in a moderate oven until done, remove from oven and cool

Top with cream cheese frosting and grated lemon zest on top

For frosting:

Cream together until light and fluffy

Ingredients

1 cup oil

260g brown sugar

3 large eggs

365g coarsely grated carrots

120g walnut kernels

half a cup raisins

300g self raising flour

1/2 tsp bicarbonate of soda

4 tsp [Mudgeeraba Spices Chai Masala](#)

1 tsp [Mudgeeraba Spices Punjabi Mango & Date Chutney](#)

30g softened butter

80g softened cream cheese

1 tsp lemon zest

1 tbsp lemon juice

1&1/2 cups icing sugar

