Carrot & Zucchini Muffins

Ingredients:

- ***Melted butter, for greasing***
- ***2 cups self-raising flour***
- ***⅔ cup caster sugar***
- ***1 tsp ground cinnamon***
- ***1½ cups grated carrot (about 1 medium)***
- ***½ cup grated zucchini (about 1 small)***
- ***½ cup sultanas***
- ***100g butter, melted***
- ***2 eggs, lightly beaten***
- ***½ cup reduced fat milk***

Instructions:

1. Preheat oven to 200°C. Grease 12 x ½ cup muffin pans with melted butter or line with paper cases.
2. Sift flour into a large bowl. Stir in caster sugar and cinnamon. Add carrot, zucchini and sultanas. Mix until well coated with flour mixture.
3. Whisk butter, eggs and milk together in a medium bowl. Using a large metal spoon, quickly fold butter mixture into carrot mixture until just combined. Spoon mixture evenly into muffin pans. Bake for 18-20 minutes or until cooked through when tested with a skewer. Remove and cool in pans for 5 minutes. Transfer to a wire rack to cool completely.

Note: Store in an airtight container. They're best eaten within 2 days.

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Source: Fresh For Kids