

feedAustralia Festive Fun!

These Little Easter Chick Carrot and Oat Muffins are the perfect healthy festive treat!

Ingredients

- 1 cup peeled and grated carrot
- 1 cup rolled oats
- 1 cup wholemeal plain flour
- 1 egg
- 3/4 of a cup of apple puree
- 1 tsp vanilla extract
- 1 tsp baking powder
- 3/4 tsp bi-carbonate soda
- 1/4 tsp cinnamon
- 1 tsp nutmeg

Topping

- 1 cup coconut milk
- 1 tbs honey
- 1 medium sized carrot
- 1/2 cup peeled and grated carrot
- 1 punnet of blueberries

Method

1. Preheat oven to 180°C conventional (160°C fan-forced). Lightly spray the muffin pan with cooking spray.
2. In a mixing bowl, combine the 'wet' ingredients – grated carrots, apple puree, egg and vanilla.
3. In the second bowl, mix together all the dry ingredients – flour, oats, bicarbonate soda, baking powder, cinnamon and nutmeg.
4. Add the wet ingredients to the dry and stir gently until just combined.
5. Evenly divide batter between the greased muffin holes.
6. Bake for 20-25 minutes or until golden brown.

To decorate

1. Scoop coconut milk out of the can into a mixing bowl. Whisk until fluffy. Add 3 tablespoons honey and whisk until incorporated.
2. When muffins are cooled, spread with coconut frosting.
3. Sprinkle grated carrot on top and use blueberries for eyes. Use the remaining carrot to cut out beaks for your chicks.

...And while you're waiting for your muffins to bake, why not colour in these cute Easter characters?

