***FROM MARY ELLEN TAYLOR’S THE UNION STREET BAKERY***

**Rachel’s Carrot Cake Muffins and Cream Cheese Icing**

3 cups of shredded carrots

2 eggs

½ cup sugar

¾ cup brown sugar

¾ cup vegetable oil

2 teaspoons vanilla

2 cups of flour

1 teaspoon salt

1 teaspoon cinnamon

1 teaspoon baking powder

1 teaspoon baking soda

To the shredded carrots add eggs, sugar, brown sugar, vegetable oil and vanilla.  Mix well.  Shift flour, salt, cinnamon, baking powder and baking soda into carrot mixture.  Gently mix and scoop into muffin cups.  Makes about 12.  Bake at 350 for 20-25 minutes.

Dust muffins with powdered sugar or top with cream cheese icing.

***TIP: Always hand shred the carrots.  The carrots retain more moisture when they aren’t chopped in a food processor.***

**Cream Cheese Icing**

½ cup cream cheese

1 teaspoon vanilla

2 cups of powdered sugar

1-2 tablespoons of milk

Cream all together until fluffy.  When the muffins have cooled, ice with frosting.

**SWEET EXPECTATIONS, *A Union Street Bakery Novel* by Mary Ellen Taylor**

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