

Golden Harvest Muffins

Amy Engbretson

1 c. all-purpose flour
1 c. whole wheat flour
1 c. sugar
2 tsp. baking soda
1 tsp. cinnamon
½ tsp. salt
¼ tsp. cloves
2 c. shredded apples
½ c. shredded carrots
½ c. coconut
½ c. raisins
½ c. pecans
¾ c. vegetable oil
¼ c. milk
2 tsp. vanilla
2 eggs, beaten

Mix dry ingredients. Add remaining ingredients and stir till just moistened. Line 18 muffin cups with baking cups. Fill ¾ full. Bake at 350° for 20-25 minutes. Serves 18 people.

Sugar-Topped Mocha Cupcakes

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2½ c. all-purpose flour
1½ c. plus ⅓ c. sugar, divided
½ c. baking cocoa
2 tsp. baking soda
½ tsp. salt
⅓ c. vegetable oil
2 Tbsp. cider vinegar
1 tsp. vanilla extract
2 c. cold-brewed coffee
½ tsp. cinnamon

In a large mixing bowl, combine the flour, 1½ c. sugar, cocoa, baking soda, and salt. Add the vegetable oil, vinegar, and vanilla. Beat on low speed until blended. Add the coffee; beat on medium speed for two minutes. Fill paper-lined muffin cups ¾ full. Combine cinnamon and remaining sugar; sprinkle half of the mixture over batter. Bake at 350° for 20-25 minutes or until a toothpick comes out clean. Immediately sprinkle remaining cinnamon sugar over cupcakes. Cool for 10 minutes before removing from pans to wire racks to cool completely. Yield: about 2½ dozen. Serves 30 people.

From the Cookbook:

"Horse & Buggy Montana"

The food of the Amish community in St. Ignatius, Montana

Compiled by Amy Engbretson & Emily Troyer

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