

Morning Glory Muffins – a variation

I made this up, so you can make changes too, although I love it the way it is.

You can leave out the dates, but they add a new level of deliciousness! (If you leave them out, soak one of the other dried fruits in water.) You can change the types of fruits and nuts, but keep the variety. You could also increase the quantity of chocolate chips ;-)

Ingredients

- >1 c. sugar (I started with a cup, then worried it wasn't sweet enough so I added another tablespoon or two at the end.)
- 2 c. flour
- 2 t. baking soda
- ½ t. baking powder
- ½ t. cinnamon
- ½ t. salt

- 4 oz dried chopped dates (soaked in 1 c. boiling water)
- ½ c. coconut (I used unsweetened, not sure if it matters)
- ½ c. dried cranberries
- ½ c. dried cherries
- ½ c. chopped walnuts
- ¼ c. slivered almonds
- 2 T pistachios
- 1 medium grated carrot (about ½ c.)
- 1 medium grated apple
- < ½ c. chopped pineapple (I didn't measure, just chopped up fresh pieces.)
- ½ c. dark chocolate chips

- 1 c. canola oil
- 3 eggs
- 2 t. vanilla

Directions

1. Heat oven to 500° F.
2. Put dates in a small bowl and add about 1 c. boiling water. Let it cool. I let it sit in the refrigerator overnight, but I assume it just needs to not be hot.
3. In a large bowl, mix dry ingredients.

4. Add fruits, nuts, chocolate chips, and the date mixture to the dry ingredient and mix.
5. Mix eggs, oil, and vanilla in a small bowl.
6. Add egg mixture to the other ingredients and stir until completely mixed.
7. Fill paper-filled or greased muffin tins to the top.
8. Put muffin tins in center of oven and lower temperature to 375°. Bake for 35 minutes or until toothpick comes out clean. Mini-muffin tins will take about 25 minutes.
9. This recipe made 12 regular muffins and 28 min-muffins.