

Honey Carrot Puffs

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2 cups all-purpose flour

½ cup sugar

1 ½ cups (3 medium) shredded carrots

2 tsps. baking powder

1 tsps. salt

½ cup LAND O LAKES® butter, melted

¾ cup milk

2 eggs, slightly beaten

1 tsps. vanilla

¼ cup honey

2 Tbs. LAND O LAKES® butter

Heat oven to 350°F. In large bowl combine flour, sugar, carrots, baking powder and salt. Stir in ½ cup butter, milk, eggs and vanilla just until moistened. Spoon into paper lined or greased muffin pans. Bake for 25 to 35 minutes or until wooden pick inserted in center comes out clean. In 1-quart saucepan melt honey and 2 Tbs. butter (3 to 4 minutes). While still warm, dip tops of puffs into honey mixture. **YIELD:** 1 dozen.