



## **Ingredients**

2 teaspoons double-acting baking powder
1.1 cups brown sugar packed
0.5 cup canola oil
2 eggs
2 cups flour all-purpose
0.5 teaspoon ground allspice
1 teaspoon ground cinnamon
1 teaspoon nutmeg freshly grated

닏	0.5 cup raisins
Ц	0.5 teaspoon salt
	4 cups sweet potatoes and into shredded peeled
	1 teaspoon vanilla extract
	1 cup walnuts
Eq	juipment
	bowl
	frying pan
	oven
	knife
	whisk
	toothpicks
	muffin tray
Directions	
	Preheat the oven to 350 degrees F (175 degrees C). Grease muffin tins to hold 12 muffins.
	Whisk together brown sugar, oil, vanilla and eggs in a small bowl.
	Mix together the flour, baking powder, spices, salt, and grated sweet potatoes in a large bowl. Make a well in the center, and pour in the egg mixture. Stir the egg mixture, gradually incorporating it with the flour mixture. Stir in the raisins and walnuts
	Spoon the batter into the tins. I like to fill each tin to the rim to make a large cap.
	Bake the muffins for 25 to 30 minutes or until a toothpick inserted into the middle comes out clean. Take the muffins out of the oven and run a paring knife carefully around each muffin, then invert the pan, and knock one edge against your work surface to release the muffins.
	Serve the muffins right away.
Nutrition Facts	

PROTEIN 7% FAT 26.7% CARBS 66.3%

## **Properties**

Glycemic Index:32.82, Glycemic Load:18.8, Inflammation Score:-10, Nutrition Score:13.249130404514%

## **Flavonoids**

Cyanidin: 0.26mg, Cyanidin: 0.26mg, Cyanidin: 0.26mg, Cyanidin: 0.26mg Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg, Myricetin: 0.01mg, My

## **Nutrients** (% of daily need)

Calories: 303.79kcal (15.19%), Fat: 9.25g (14.23%), Saturated Fat: 1.06g (6.63%), Carbohydrates: 51.68g (17.23%), Net Carbohydrates: 48.58g (17.67%), Sugar: 22.29g (24.77%), Cholesterol: 27.28mg (9.09%), Sodium: 210.57mg (9.16%), Alcohol: 0.11g (100%), Alcohol %: 0.12% (100%), Protein: 5.45g (10.91%), Vitamin A: 6332.23IU (126.64%), Manganese: 0.66mg (32.91%), Vitamin B1: 0.24mg (16.12%), Selenium: 10.35µg (14.79%), Copper: 0.29mg (14.42%), Folate: 56.56µg (14.14%), Fiber: 3.1g (12.4%), Iron: 2.05mg (11.4%), Phosphorus: 112.13mg (11.21%), Vitamin B2: 0.19mg (11.15%), Vitamin B6: 0.19mg (9.36%), Magnesium: 36.36mg (9.09%), Calcium: 90.69mg (9.07%), Potassium: 304.91mg (8.71%), Vitamin B3: 1.69mg (8.45%), Vitamin B5: 0.64mg (6.45%), Zinc: 0.7mg (4.67%), Vitamin E: 0.6mg (4.02%), Vitamin K: 2.53µg (2.41%), Vitamin C: 1.56mg (1.89%), Vitamin B12: 0.07µg (1.09%)