

## **Root muffins**

- 1 1/2 cups plus 4 1/2 teaspoons all-purpose flour
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 teaspoon ground cardamom
- 1 teaspoon ground ginger
- 3 large eggs
- 1/2 cup canola or vegetable oil, plus more for wire rack
- 1 cup sugar
- 3 1/2 cups finely grated carrots (about 6 carrots)

Preheat oven to 350 degrees. Butter 6 cups of a jumbo muffin tin (each cup should have a 1-cup capacity).

Whisk together flour, baking powder, baking soda, salt, cardamom, and ginger in a medium bowl; set aside.

Put eggs, oil, and sugar in the bowl of an electric mixer fitted with the paddle attachment. Mix on medium speed until combined. Reduce speed to low. Add the flour mixture in three batches, and mix until just combined after each addition. Fold in the carrots

Pour batter into prepared muffin tin, leaving a 1/2-inch space above batter in each cup. Bake until tops are golden and a cake tester inserted into centers comes out clean, about 30 minutes. Let muffins cool in tin on a wire rack for 10 minutes.

Remove tin from rack, and lightly oil rack. Run a thin knife around the sides of muffins to loosen, and unmold. Let cool completely on rack.