Tasty Tomato Muffins
From – Fresh from the Farmstand

4 cups all-purpose flour
1½ cup brown sugar, packed
1 cup sugar
1 tsp baking powder
1¼ tsp baking soda
2 tsp cinnamon
1 tsp allspice
1 tsp salt
¼ tsp pepper
2 eggs, room temperature
½ cup butter, melted and slightly cooled
1 tsp vanilla extract
5 cups tomatoes, quartered
1 cup raisins
½ cup chopped pecans

• In a large bowl, combine flour, sugars, baking powder, baking soda and seasonings. Set aside.
• In a food processor, combine eggs, butter, vanilla and tomatoes. Process until tomatoes are finely chopped, being careful not to overdo.
• Add tomato mixture to flour mixture. Stir just until moistened.
• Fold in raisins and nuts.
• Fill paper-lined or greased muffin cups ¾ full.
• Bake at 350 degrees for 20 to 25 minutes, until a toothpick comes out clean.
• Cool muffins in muffin tins for 5 minutes. Remove from tins to a wire rack.
• Serve warm or cooled.

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