

# 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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