Macadamia Nut Carrot Muffins

It's amazing how guests never fail to rave over recipes that contain the Hawaiian Macadamia Nut. Try these delicious and healthy recipes for your next party, special event, or just to make any meal a winner!

**Macadamia Nut Carrot Muffins**

2 cups chopped Hawaiian Macadamia Nuts
5-3/4 cups all-purpose flour
2 cups granulated sugar
5 teaspoons baking powder
1 teaspoon baking soda
1-1/2 teaspoon ground cinnamon
2 cups fresh carrots minced/grated
1-1/2 cups crushed pineapples (can)
1-1/2 cups whole eggs
1 cup Hawaiian Macadamia nut oil
2 teaspoons fresh orange zest (grated)

Preheat oven to 400 degrees. Grease muffin pans. In a large bowl, combine flour, sugar, baking poser, baking soda and cinnamon. Mix well. In another bowl, combine carrots, pineapple, eggs, oil and orange zest. Then combine liquid mixture into flour mixture. Mix until blended well. Fold in nuts. Spoon batter into muffin pan cups. Bake for 20-25 minutes or until lightly brown. After baking, immediately remove muffins from pan and cool on racks.