

Zucchini and chocolate muffins

BREADS AND DESSERTS

Preparation time: 15 minutes

Baking time: 20 to 25 minutes

Yield: 12 muffins

Ingredients	Amount		Method
	Metric	Imperial	
All-purpose flour	250 ml	1 cup	Mix together dry ingredients.
Whole-wheat flour	125 ml	1/2 cup	
Ground cinnamon	10 ml	2 tsp.	
Baking soda	5 ml	1 tsp.	
Salt	2.5 ml	1/2 tsp.	
Baking powder	2.5 ml	1/2 tsp.	
Ground nutmeg	2.5 ml	1/2 tsp.	Stir in chocolate chips.
Chocolate chips	125 ml	1/2 cup	
Brown sugar	250 ml	1 cup	Using a hand mixer, beat sugar, oil, eggs and vanilla until foamy.
Oil	125 ml	1/2 cup	
Eggs	2	2	
Vanilla extract	5 ml	1 tsp.	
Grated zucchini	375 ml	1 1/2 cups	Beat in zucchini, then gradually stir in dry ingredients until mixture is moistened. Spoon into paper-lined muffin tins. Bake at 375°F (190°C) for 20 to 25 minutes or until the muffins are firm to the touch.