

## **Chocolate Zucchini Muffins**

### Ingredients:

1 ½ cups all-purpose flour  
½ cup unsweetened cocoa powder  
1 tsp baking powder  
½ tsp baking soda  
½ tsp salt  
½ cup canola or vegetable oil  
½ cup milk  
2 eggs  
1 tsp vanilla  
½ cup granulated sugar  
¼ cup brown sugar, lightly packed  
1 ½ cups grated zucchini, drained  
½ cup semi-sweet chocolate chips

### **Yields 16 muffins**

### Instructions:

1. Preheat oven to 350°F.
2. Line 2 muffin tins with 16 paper liners or lightly spray with cooking spray.
3. Prepare zucchini by grating and draining. To drain zucchini, you can use a fine mesh strainer and press with a spoon or you can wring out liquid in a dish towel/cheese cloth.
4. In a large bowl, whisk together flour, cocoa powder, baking powder baking soda and salt until well combined, set aside.
5. In a medium bowl, whisk together oil, milk eggs, vanilla, sugar, and brown sugar until smooth and well combined.
6. Stir in grated zucchini.
7. Add wet mixture to dry and stir until just combined. Be careful not to overmix as this can make muffins more tough and dense.
8. Gently fold in chocolate chips.
9. Fill prepared muffin tins until cups are  $\frac{3}{4}$  full. Bake for 20-25 minutes, or until a toothpick inserted in center of muffin comes out clean.
10. Cool and serve.
11. Can store in airtight container at room temperature for 3-5 days, or can be frozen up to 3 months.



*Sorry for the messy pictures. I made these before starting this blog, so they are the only pictures I took. Sawyer says they are delicious though!*