

Zucchini Muffins

I make these all year round and even the little ones love them!

Yields 12 Large or 24 Minii

INGREDIENTS:

- 1 ½ cups flour
- 1 cup sugar
- 1 tsp. cinnamon
- ½ tsp. baking powder
- ½ tsp. baking soda
- ½ tsp. salt
- 2 large eggs
- ½ cup oil
- 1 tsp vanilla
- 2 cups finely grated unpeeled zucchini

Optional:

- ½ cup chocolate chips
- ¼ cup coconut flakes or chopped nuts



These are incredibly easy to make! They are moist, bursting with flavor, loaded with vitamins and high in fiber. I prepare these throughout the year. Even the little ones adore them!

INSTRUCTIONS:

1. Preheat oven to 425 degrees.
2. Line a muffin tin with paper liners.
3. In a large bowl, whisk flour, sugar, cinnamon, baking powder, baking soda and salt.
4. In a small bowl whisk eggs into oil and stir in vanilla. Pour wet ingredients into flour mixture and mix until combined. *Mix in chocolate chips, coconut flakes or nuts if using. Fold zucchini into batter until incorporated and fill muffin tins ¾ full.
5. Bake muffins for 5 minutes then without opening the oven, reduce the heat to 350 degrees and bake for an additional 18-20 minutes or until an inserted toothpick comes out clean. Serve warm.
6. Store at room temperature up to 5 days or freeze in an airtight container for about 1 month.