



Double Chocolate Zucchini Muffins

Ingredients

- 1 ½ cups shredded zucchini (about 2 small-medium)
- 1 cup flour
- ½ cup cocoa powder
- 1 teaspoon baking soda
- ¼ teaspoon baking powder
- ¼ teaspoon salt
- ½ teaspoon cinnamon
- ½ cup oil
- ½ cup sugar
- ½ cup light brown sugar, unpacked
- 2 eggs
- 1 teaspoon vanilla extract
- ½ cup semi-sweet chocolate chips

Instructions

- Preheat oven to 350. Grease muffin tin or fill with cupcake liners.
- Using your hands, squeeze as much excess moisture from squash as you can.
- In mixing bowl, combine oil, sugars and vanilla. Mix in eggs and squash.
- In separate bowl, combine flour, baking soda, baking powder, salt and cinnamon.
- Add dry ingredients to wet ingredients. Mix until just combined. Fold in chocolate chips.
- Spoon into muffin tin and fill almost to the top.
- Bake for 20 minutes. Cool in pan on rack for 5 minutes, then lift out of pan and let cool on rack. Keep at room temperature 1-2 days, longer than that in the refrigerator.

NUTRITION PER SERVING (BASED ON 1 MUFFIN):
CALORIES: 320 | CARBOHYDRATES: 40G | PROTEIN: 3.5G |
FAT: 12G | FIBER: 2G

FROM: THE GRACEFUL LITTLE HONEY BEE