

Zucchini Muffins



Ingredients

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

Utensils

- Muffin tin and liners
- 2 bowls
- Whisk
- Spatula or spoon
- Measuring cups and spoons
- Ice cream scoop if you have it
- Food processor or Large cheese grater



Recipe Instructions

Step 1: Pre-heat/Zucchini

Pre-heat oven to 350 degrees

Wash and peel zucchini leaving skin on into small grated pieces (about 2 inches in length)

Step 2: Dry Ingredients

Whisk together in a bowl- flour, sugar, cinnamon, baking powder and baking soda and salt.

Set aside

Step 3: Wet Ingredients

In a separate bowl- whisk together eggs into oil, add vanilla. Remove whisk

Step 4: Combine

With a spoon or spatula, mix in dry ingredients in 3 parts to wet mixture... IT WILL GET THICK and STICKY!

Add in zucchini – this will thin the mixture, but still sticky!

Step 5: Add to tin & Bake

Using scoop or a spoon, fill each muffin liner in the tin $\frac{3}{4}$ of the way!

Bake at 350 for 22 minutes.

Step 6: Enjoy!

Let cool a few minutes and Enjoy!!

Store in air tight container for up to a week!



Scan this QR code with your phone for an instructional video on how to make this recipe.

Kitchen Safety Tips: Always check the oven before turning on

Always use oven mitts

Make sure zucchini is fresh!