

Zucchini Muffins

Ingredients

1 1/2 c Flour
3/4 t Baking Powder
3/4 t Ground Cinnamon
1/2 t Baking Soda
1/4 t Ground Nutmeg
1/4 t Salt
2 Eggs (room temperature)
1/2 c Dark Brown Sugar
1/4 c Sugar
1/2 c Vegetable Oil
1 t Vanilla Extract
1 1/2 c Zucchini (shredded)

Instructions

- 1.Heat the oven to 350°F. Line one (12-well) muffin pan with paper liners or spray with nonstick cooking spray.
- 2.Place the flour, baking powder, cinnamon, baking soda, nutmeg, and salt in a medium bowl and whisk to aerate and break up any lumps; set aside.
- 3.Place the eggs, sugars, oil, and vanilla in a large bowl and whisk until the eggs are broken up and the mixture is thoroughly combined. Using a rubber spatula, fold in the flour mixture until just combined. Fold in the zucchini until evenly mixed.
- 4.Fill the muffin wells about two-thirds of the way. Bake until the muffins are browned and a toothpick inserted in the center comes out clean, about 25 minutes. If making mini muffins, fill

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mini muffin pan and bake for about 13 minutes. Use a toothpick to check for doneness.

5. Transfer the pan to a wire rack and let cool for 5 minutes. Remove the muffins from the pans and cool completely on rack.