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Chocolate Zucchini Muffins

Adapted from kidspot.com.au

Traffic light category: Amber

Serves: 12

Ingredients

- 1¼ cups wholemeal flour
- ¼ cup cocoa 1 teaspoon baking powder
- ¾ cup brown sugar
- 2 large eggs
- ½ cup vegetable oil
- 1 teaspoon vanilla essence
- 1½ cups grated zucchini



Directions

1. Preheat oven to 180°C. Lightly grease a 12-cup muffin tin
2. In a medium bowl combine flour, cocoa, and baking powder
3. In a large bowl whisk sugar, eggs, oil and vanilla until smooth
4. Gently fold flour mixture into liquid mixture until just combined (batter will be very thick)
5. Fold in grated zucchini
6. Divide batter between greased muffin cups and smooth tops. Bake for 20 minutes
7. Cool in pan 5 minutes before transferring to a wire cooling rack.

