



## Chocolate Zucchini Muffins

Serves 8

Prep time: 15 minutes

Bake time: 15 – 20 minutes

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### *Ingredients*

1 Cup sugar/225 grams  
1/3 Cup/75 grams brown sugar  
1 Cup/225 grams butter  
3 Large eggs  
2 Teaspoons vanilla  
2 1/3/270 grams Cups flour  
1/2 Cup/50 grams cocoa powder  
1 Teaspoon salt  
2 Teaspoons baking powder  
1 Teaspoon cinnamon  
1 Large zucchini, peeled, seeds removed and grated (drained)  
3/4 Cups/130 grams chocolate chips

### *Method*

Preheat oven to 350 degrees F. Line or grease 14 muffins tins.

In a large bowl, beat the butter on high speed until smooth, about 2 minutes. Add the sugar and continue to beat for about 2-3 minutes. Add the eggs, one at a time, mixing well after each addition. Add vanilla and mix to combine.

Combine the flour, cocoa powder, salt, baking powder and cinnamon in a medium bowl and stir to combine.

Fold in the dry ingredients and stir until just combined.

Fold in the zucchini and then stir in the chocolate chips.

Evenly pour batter into the prepared muffin tins. Bake for 15 - 20 minutes or until a toothpick inserted comes out with a few crumbs.

## *Julia's Cuisine*

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