**Choc-zucchini muffins**

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| **[https://majurakitchengarden.files.wordpress.com/2015/03/img_20170314_1439163821.jpg?w=169&h=300](https://majurakitchengarden.files.wordpress.com/2015/03/img_20170314_1439163821.jpg)**  **Season:**Summer/Autumn  **Type:**Sweets  **Difficulty:**Easy  **Makes:**24 muffins  **Fresh from the garden:**zucchini, eggs  **Recipe source:**Adapted from the food blog *Give Recipe* | |
| **Equipment**   * metric measuring spoons and cups * chopping boards & non-slip mats * 1 medium knife * muffin tins * bowls – 1 small, 1 medium, * grater * whisk * spatula * baking tray * serving plates * large teaspoons * wire rack | **Ingredients**   * 2 eggs * 1 cup sugar * ⅓ cup olive oil * ½ cup yoghurt * 1½ cups flour * ⅓ cup cocoa powder * 1½ teaspoon baking powder * ¼ teaspoon salt * 1 teaspoon vanilla powder or extract * 3 cups grated and squeezed zucchini * ½ cup chocolate chips, ¼ of it for topping |
| **What to do**   * Preheat oven to 180oC. Grease the muffin tins lightly with cooking spray and set aside. Grate zucchini’s. * In a large bowl, beat eggs and sugar. Add the olive oil, vanilla and yoghurt and mix well. * Mix flour, cocoa, salt, and baking powder in a bowl and sift into the egg mixture. Stir until mixed but still lumpy – ***don’t overdo it.*** * Add the grated zucchini and ¼ cup choc chips and stir just until it is coated with the batter. * Spoon the batter into the muffin tins until 2/3’s filled. Top each with the chocolate chips and bake for 15 minutes. * Let it cool for 10 minutes before serving. | |