**Choc-zucchini muffins**

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| **https://majurakitchengarden.files.wordpress.com/2015/03/img_20170314_1439163821.jpg?w=169&h=300****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

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| **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.
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