

Chocolate Zucchini Muffins

Ingredients:

30 ml margarine
40 ml oil
90 ml sugar
1/2 egg
30 ml buttermilk
2 ml vanilla

150 ml flour
1.5 ml baking powder
2 ml baking soda
20 ml cocoa
1/2 ml cloves
1/2 ml cinnamon
1 ml salt

125 ml grated, packed zucchini (about 1/4 of a medium- sized zucchini)
30 ml chocolate chips



Method:

- 1.) Pre- heat oven to 375 F. Grease a muffin pan and set aside.
- 2.) Cream the margarine and sugar in large bowl until light and fluffy. Add oil, egg, vanilla, and buttermilk and mix until well blended.
- 3.) Mix dry ingredients together in small bowl and add to creamed mixture and blend. Stir until just moistened.
- 4.) Fold in grated zucchini and chocolate chips. Pour into loaf pan.
- 5.) Bake for 20- 25 minutes or until toothpick comes out clean or tops are spongy.