



chocolate chip zucchini muffins

3 cups flour
1 cup brown sugar
1 cup granulated sugar
1 cup semi-sweet mini chocolate chips
1/2 cup hershey's unsweetened cocoa powder
1/2 cup chopped walnuts
3 tsp baking soda
1 tsp baking powder
1 tsp salt
1 tsp cinnamon
1/2 tsp nutmeg
3 eggs, beaten
2-1/2 cups finely shredded zucchini with the skin on, no large seeds
1 cup vegetable oil or vegetable shortening
3 tsp vanilla extract

1. preheat oven to 400 degrees F.
2. in a large bowl, mix together the flour, sugars, chocolate chips, cocoa powder, walnuts, baking soda, baking powder, salt, cinnamon and nutmeg.
3. in another bowl, mix together the eggs, zucchini, vegetable oil and vanilla. add this bowl's contents to the dry ingredient bowl and mix well.
4. line muffin pan with foil-lined baking cups. fill cups 3/4 full. bake for 16-18 minutes, or until toothpick comes out clean.

makes 2 dozen muffins. enjoy! =)

<http://www.oncupcakemoon.com/recipes/chocolatechipzuchchinimuffins.pdf>