

Chocolate Zucchini Muffins

18 mini muffins



Ingredients

3 tablespoons all-purpose flour

3 tablespoons whole-wheat flour

1-1/2 tablespoons cocoa powder

1/4 teaspoon baking powder

1/4 teaspoon salt

1/4 cup + 2 tablespoons light brown sugar

1/2 banana, mashed

1 egg

1-1/2 tablespoons vegetable oil

1 teaspoon vanilla extract

2 ounces zucchini, grated

1/4 cup + 2 tablespoons mini chocolate chips

Instructions

Preheat oven to 350 degrees. Grease a mini muffin tin.

In a medium bowl, combine dry ingredients: flours, cocoa powder, baking powder and salt.

In a separate large bowl, beat together brown sugar, mashed banana, egg(s), vegetable oil and vanilla extract. Slowly combine the dry ingredients into the wet then stir in grated zucchini and chocolate chips until incorporated.

Use a mini cupcake scoop to place batter into prepared mini muffin tins. Bake for 8-10 minutes, until centers are set. Allow to cool before serving. Enjoy!

TBK TIP: These are best enjoyed in a mini size making them a great bite-sized snack!

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