## **Chocolate Zucchini Muffins**

Makes 12

## Ingredients

- 2 T all purpose flour
- 2 T whole wheat flour
- 1 T cocoa powder
- pinch baking soda
- pinch baking powder
- pinch salt
- 1/2 t vanilla
- 1 T vegetable oil
- 1/2 egg
- 4 T bananas, smashed
- 2 T honey
- 2 T sugar
- 1/4 C zucchini, grated
- 1/4 C chocolate chips
- 1/4 C apple sauce

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## Instructions

- 1. Preheat oven to 350 degrees.
- Combine all dry ingredients in a bowl: flours, cocoa, baking soda, baking powder, salt, sugar. Sift together by gently whisking together.
- In a separate bowl, beat together vanilla, oil, eggs, smashed banana, apple sauce, and honey until combined.
- 4. Slowly combine the dry ingredients into the wet then stir in grated zucchini and chocolate chips.
- 5. Pour batter into greased muffin tins.
- 6. Bake for 10, until centers are set.
- 7. Allow to cool before serving.
- 8. Serve, Savor, Enjoy!