



Chocolate Zucchini Muffins

Jacob · 28/09/2024



Prep Time

35 mins

Difficult

Medium

Servings

24

Description

These chocolate zucchini muffins are a wonderful way to use the extra bounty of summer and make a tasty treat. You can adjust the recipe to suit your family's tastes or create your own variations.

Ingredients

— - 3 large eggs - 2 cups white sugar - 1 cup vegetable oil - 1/2 cup unsweetened cocoa powder - 1 1/2 teaspoons vanilla extract - 2 cups grated zucchini - 3 cups all-purpose flour - 1 teaspoon baking soda - 1 teaspoon salt - 1/2 teaspoon baking powder - 1/4 teaspoon ground cinnamon - 1/4 teaspoon ground nutmeg - 1/4 teaspoon ground cloves - 1/4 teaspoon ground cardamom

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Grease two 12-cup muffin tins or line cups with paper liners. Whisk eggs in a large bowl until smooth. Add sugar
2. oil
3. cocoa
4. and vanilla; whisk until well blended. Stir in zucchini. Add flour
5. baking soda
6. salt
7. baking powder
8. cinnamon
9. nutmeg
10. cloves
11. and cardamom; mix until just moist. Spoon batter into the prepared muffin cups
12. filling each 2/3 full. Bake in the preheated oven until tops spring back when lightly pressed
13. about 20 to 25 minutes. Transfer to a wire rack to cool completely; store loosely covered. Cook's Note For an optional topping
14. use any
15. all
16. or a combination of equal parts brown sugar
17. chopped nuts
18. and mini chocolate chips. Sprinkle over muffins just before baking.