

Pineapple Zucchini Muffins

Jacob · 28/09/2024



Prep Time

40 mins

Difficult

Medium

Servings

48

Description

These deliciously moist pineapple and zucchini muffins will disappear quickly My entire family just loves them You can use carrots or zucchini or use both if you prefer I make a batch of each then freeze some in resealable bags for later which usually isnt very long

Ingredients

- - 4 ½ cups all-purpose flour - 2 ½ cups white sugar - 1 tablespoon baking powder - 1 tablespoon baking soda - 1 tablespoon ground cinnamon - 1 ½ teaspoons salt - 2 cups vegetable oil - 6 eggs - 3 cups shredded zucchini - 1 (20 ounce) can crushed pineapple
- drained - 3 teaspoons vanilla extract

Instructions

1. Preheat the oven to 325 degrees F (165 degrees C). Grease and flour four 12-cup muffin pans or line with paper liners. Combine flour
2. sugar
3. baking powder
4. baking soda
5. cinnamon
6. and salt in a large bowl. Make a well in the center. Pour in oil and eggs
7. then add zucchini
8. pineapple
9. and vanilla. Mix until smooth. Pour batter into the prepared muffin cups
10. filling each $\frac{2}{3}$ to $\frac{3}{4}$ full. Bake in the preheated oven until a toothpick inserted into the center comes out clean
11. 20 to 25 minutes.