

Zucchini Muffins

Simply Recipes



Ingredients:

- 3 cups grated fresh zucchini
- 2/3 cup melted unsalted butter
- 1-1/3 cup sugar
- 2 eggs, beaten
- 2 teaspoons vanilla
- 2 teaspoons baking soda
- Pinch salt
- 3 cups all-purpose flour
- 2 teaspoons cinnamon
- 1/2 teaspoon nutmeg
- 1 cup walnuts (optional)
- 1 cup golden raisins

Directions:

- Preheat the oven to 350°F
- In a large bowl, combine the sugar, eggs, and vanilla. Stir in the grated zucchini and then the melted butter.
- In a separate bowl, mix together the flour, baking soda, nutmeg, and cinnamon. Stir these dry ingredients into the zucchini mixture. Stir in raisins.
- Coat each muffin cup in your muffin pan with a little butter or vegetable oil spray. Use a scooper to distribute the muffin dough equally among the cups, filling the cups up completely.
- Bake on the middle rack until muffins are golden brown, and the top of the muffins bounce back when you press on them, about 25 to 30 minutes. Test with a long toothpick or a thin bamboo skewer to make sure the center of the muffins are done.
- Set on wire rack to cool for 5 minutes. Remove muffins from the tin let cool another 20 minutes.

Makes 12 – 14 muffins.

Nutritional info not available at this time.