



CHOCOLATE AND ZUCCHINI MUFFINS



Makes 24 mini muffins

Ingredients-

- 1 medium zucchini, grated
- 1 3/4 cups of wholemeal self-raising flour
- 200ml milk
- 2 eggs
- 80g butter, softened
- 50g brown sugar
- 35g cocoa

Method-

1. Preheat oven to 180°C. Line a mini muffin tin with cases.
2. Squeeze excess water out of zucchini.
3. Mix all dry ingredients together, set aside.
4. Combine all wet ingredients together, mix well.
5. Add dry ingredients to wet mixture.
6. Spoon mixture into lined mini muffin tin.
7. Bake for approximately 15-20 minutes.

Notes: Serve with seasonal fruit