

Zucchini and Chocolate Muffins

makes 12

Ingredients

Dry Ingredients

1 ¼ cups self raising flour
¾ cup castor sugar
½ teaspoon bicarb soda
Large pinch baking powder
¼ cup cocoa

Wet Ingredients

1 extra large egg
½ cup oil
1 ½ teaspoons vanilla
¼ cup milk
1 cup grated zucchini

a little icing sugar for decoration

Utensils

large mixing bowl	spatula
medium mixing bowl	measuring cups and spoons
whisk	grater
sieve	chopping board
sharp knife	dessert spoon
12 hole muffin tin	cooling rack
muffin cases	

Method

1. Preheat the oven to eco fan 170°C
2. Carefully measure all the dry ingredient and sift them into the large mixing bowl.
3. Break the egg into the medium mixing bowl and whisk. Add the oil, vanilla and milk and whisk again until well combined. Add 1 cup of grated zucchini and mix together using the spatula.
4. Make a well in the centre of the dry ingredients and add the wet ingredients. Mix with the spatula until just combined. Do not overmix.
5. Line the holes of the muffin tin with paper cases.
6. Use the dessert spoon to share the mixture evenly between the 12 holes.

7. Bake in the oven for approximately 20 minutes, until the top bounces back when lightly touched.
8. Allow to cool on a cooling rack, then dust with icing sugar.