

## Chocolate Zucchini Muffins

(Makes 12-15 muffins)



### What you need:

<b>2 eggs</b>	<b>1-3/4 cup self-rising flour</b>
<b>1 cup buttermilk</b>	<b>1/2 cup cocoa</b>
<b>1/2 cup oil</b>	<b>1 tsp. cinnamon</b>
<b>2/3 cup brown sugar</b>	<b>2 cups shredded zucchini</b>
<b>1 tsp vanilla</b>	

**Preheat oven to 350 degrees F. Line a muffin tin with cupcake liners. Set aside. In a large bowl, mix together eggs, oil and buttermilk. Add in all of the dry ingredients, including spices. Mix thoroughly. Stir in zucchini. Fill the prepared muffin tin liners about 3/4 of the way. Bake 25-30 minutes or until a toothpick inserted into the center of the center muffin comes out mostly clean.**

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