



## **Zucchini Carrot Muffins**

### **INGREDIENTS**

2/3 cup vegetable oil  
2 large eggs  
1/2 cup granulated sugar  
1/2 cup light or dark brown sugar, packed  
1 teaspoon vanilla extract

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1 cup all-purpose flour  
1 cup whole wheat flour\*  
1/2 teaspoon baking soda  
1/2 teaspoon baking powder  
1/2 teaspoon salt  
2 teaspoons ground cinnamon

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1 1/2 cups finely shredded unpeeled zucchini  
1/2 cup finely shredded carrot  
1/2 cup walnuts, chopped

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### **DIRECTIONS**

- Grease and flour 12 muffin cups. Heat oven to 375 degrees
- In a mixing bowl, beat the oil with eggs, sugars, and vanilla extract.

- Combine the flour, soda, baking powder, salt and cinnamon; add to the wet ingredients; stirring until blended. Fold in the shredded zucchini and carrots.

- Fill muffin cups about 3/4 full; sprinkle with cinnamon sugar or granulated sugar, if desired. Bake for 20 minutes.

*\* Original recipe called for 2 cups of all-purpose flour, not whole wheat flour. Sugar was reduced from 2/3 cup to 1/2 cup.*

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