



Zucchini Muffins

INGREDIENTS

2 eggs
2/3 cup packed brown sugar
1/2 cup vegetable oil
1/4 cup milk
1 teaspoon vanilla
1 1/2 cups grated unpeeled zucchini

1 1/2 cups all-purpose flour
1 1/2 teaspoons baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 teaspoon cinnamon
1/4 teaspoon nutmeg
1/2 cup chopped walnuts or pecans

DIRECTIONS

1. Grease 12 count muffin pan. Preheat oven to 400 degrees F.
2. In a medium bowl, combine the flour, baking powder, baking soda, salt, cinnamon, nutmeg, and nuts. Set aside.
3. In larger bowl, beat the eggs, then add brown sugar, oil, milk and vanilla. Add zucchini. Mix well.
4. Combine wet and dry mixtures and fold together gently until just mixed.

5. Spoon into prepared pan. Bake at 400 degrees for 20 to 25 minutes. Remove from pan and cool on rack.

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