

Chocolate Zucchini Muffins

Yields 2 dozen



- 2 cups sugar
- $\frac{3}{4}$ cup canola oil
- 3 eggs
- 2 tsp vanilla
- 2 cups shredded zucchini (1 medium to large zucchini)
- 2 $\frac{1}{2}$ cups flour
- $\frac{1}{2}$ cup cocoa
- $\frac{1}{2}$ cup chocolate chips
- 2 $\frac{1}{2}$ tsp baking powder
- 1 $\frac{1}{2}$ tsp baking soda
- 1 tsp salt
- 1 tsp cinnamon
- $\frac{1}{2}$ cup milk

Preheat oven to 350. Line 2 cupcake pans with liners.

In a large bowl, beat sugar, oil, and eggs. Stir in vanilla, zucchini, and milk.

Mix dry ingredients together. Add 1/2 dry ingredients to wet mixture until incorporated, then add the other half. Mix well. Scoop batter into cupcake liners. Bake for 18-22 minutes or until cooked through.