Chocolate and Zucchini Muffins

Season: All Year
Type: Afternoon Tea
Difficulty: Easy
Serves: 6 large, 12 medium or 24 mini
Fresh from the garden: zucchini eggs

Utensils: Muffin pan, muffin papers, grater, cup measures, spoon measures, bowl, wooden spoon, spatula

Ingredients
1 1/2 cups plain flour
2 tablespoons cocoa powder
1/2 teaspoon cinnamon
1/2 teaspoon bi-carb soda
1/4 teaspoon baking powder
1/4 teaspoon salt
3/4 cup plus 2 tablespoons sugar
1/2 cup vegetable oil
1 large egg, at room temperature
1/2 teaspoon vanilla extract
1 cup zucchini, coarsely grated
1/2 cup chocolate chips

What to do:
- Preheat oven to 180°C.
- Line a muffin pan with paper liners.
- In a medium bowl, whisk the flour, cocoa powder, cinnamon, baking soda, baking powder, and salt together.
- In the bowl of a stand mixer fitted with the paddle attachment, beat the sugar, oil, egg, and vanilla on medium speed until thick and creamy, about 2 minutes.
- With the mixer on low, add the flour mixture and beat just until incorporated.
- Use a rubber spatula to fold in the zucchini and chocolate chips.
- Divide the batter evenly among the prepared liners.
- Bake for about 30 minutes, or until the tops spring back when lightly pressed.
- Transfer the pan to a wire rack and let the muffins cool for 5 minutes before removing them to the rack to cool completely.