

Whole Wheat Chocolate Zucchini Muffins

Courtesy of: www.thebetterhomelife.com

Ingredients:

- 1 1/2 Cups granulated sugar
- 1/2 Cup packed light brown sugar
- 1 cup canola oil
- 3 eggs
- 2 teaspoons pure vanilla extract
- 1 1/2 Cups all purpose flour
- 1 Cup whole wheat flour
- 1/2 cup unsweetened dark cocoa powder
- 1 teaspoon salt
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 2 Cups grated zucchini, drained
- 1 Cup semisweet chocolate chips

Instructions:

Start by grating the zucchini in a food processor. If you are using a large zucchini, remove the seeds before grating. Set aside in a colander to drain off excess moisture while you prepare the muffins.

Preheat the oven to 350 degrees F.

In a large bowl, beat together the sugars, oil, eggs and vanilla with an electric mixer until well combined.

In another bowl whisk together the flours, cocoa powder, salt, baking soda and cinnamon.

Gradually add the dry ingredients to the wet ingredients until combined. Fold in the zucchini and chocolate chips.

Spray 2 large muffin pans with non-stick spray or line with paper liners. Fill each muffin well 2/3-3/4 full with the batter. This recipe makes approximately 20-22 muffins.

Bake for 20-22 minutes or until a fork comes out clean.

Transfer the muffins to a cooling rack. Once cooled, store them in an airtight container for up to 3 days.

