

Chocolate Zucchini Muffins

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Breads, Dessert, Snacks

Source: Yum and Yummer

Ingredients

$\frac{3}{4}$ cup plain 0% Greek yogurt

$\frac{3}{4}$ cup packed light brown sugar

$\frac{1}{2}$ cup unsweetened applesauce

2 eggs

2 tbsp sunflower or safflower oil

1 tsp vanilla

1 cup grated unpeeled zucchini (pat dry with paper towels)

$\frac{3}{4}$ cup all-purpose flour

$\frac{1}{2}$ cup whole wheat flour

$\frac{1}{2}$ cup unsweetened cocoa powder

1½ tsp baking powder

$\frac{1}{2}$ tsp baking soda

$\frac{1}{2}$ tsp sea salt

$\frac{1}{2}$ cup mini semi-sweet chocolate chips

Directions

Preheat oven to 350°F. Spray a 12-cup muffin tin with cooking spray or lightly oil and set aside. (Or use paper liners)

In a medium bowl, whisk together yogurt, sugar, applesauce, eggs, oil and vanilla until well blended. Stir in zucchini. Set aside.

In a large bowl, whisk together both flours, cocoa, baking powder, baking soda and salt

until well blended. Stir in chocolate chips.

Add wet ingredients to dry ingredients and stir just until dry ingredients are moistened. Batter will be thick. Evenly spoon batter into prepared cups and bake for 20-22 minutes, or until a wooden pick inserted in centre of muffin comes out clean. Cool on a wire rack. Serve warm.

Notes

Makes 12 muffins.