

# Chocolate Chip Zucchini Muffins

## Instructions

1. Preheat the oven to 350 degrees.
2. Shred zucchini and add it to a large mixing bowl with the brown sugar, vegetable oil (or apple sauce), eggs, and vanilla. Stir to combine.
3. In a separate bowl, add the dry ingredients, including flour, oats, baking powder, baking soda, salt, and cinnamon. Mix well.
4. Pour wet ingredients in with the dry ingredients and mix until just combined. Don't overmix.
5. Add chocolate chips (optional).
6. Spray two muffin pans with cooking spray or line the pan with muffin liners. Fill each pan 2/3 full with muffin batter.
7. Add additional chocolate chips on top, if desired.
8. Bake at 350 degrees for 15-20 minutes.

## Ingredients

- 3 cups shredded zucchini (about 3 medium zucchinis)
- 1 ½ cups brown sugar
- 1 cup vegetable oil or apple sauce
- 6 large eggs
- 3 teaspoons vanilla extract
- 1 ½ cups white flour
- 1 ½ cups whole wheat flour
- 1 ½ cups quick or old-fashioned oats
- 1 ½ teaspoons baking powder
- 1 ½ teaspoons baking soda
- 1 ½ teaspoons salt
- 3 teaspoons cinnamon
- 3 cups chocolate chips (optional)

## Grocery List

- Zucchini
- Brown sugar
- Vegetable oil or applesauce
- Eggs
- Vanilla extract
- White flour
- Whole wheat flour
- Quick or old-fashioned oats
- Baking powder
- Baking soda
- Salt
- Cinnamon
- Chocolate chips (optional)

**Source:**

<https://homeandkind.com/easy-chocolate-chip-zucchini-muffins/>