

Chocolate Chip Zucchini Muffins

Instructions

1. Preheat the oven to 350 degrees.
2. Shred the 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 the flour, oats, baking powder, baking soda, salt, and cinnamon. Mix well.
4. Pour the wet ingredients into the dry ingredients and mix until just combined. Don't overmix. Stir in the chocolate chips, if desired.
5. Spray two muffin pans with cooking spray or line them with muffin liners. Fill each cup $\frac{3}{4}$ full with batter.
6. Add additional chocolate chips on top, if desired.
7. Bake for 15-20 minutes.

Ingredients

- 3 cups of shredded zucchini (about 3 medium zucchinis)
- 1 $\frac{1}{2}$ cups brown sugar
- 1 cup vegetable oil or apple sauce
- 6 large eggs
- 3 tsp vanilla extract
- 1 $\frac{1}{2}$ cups white flour
- 1 $\frac{1}{2}$ cups whole wheat flour
- 1 $\frac{1}{2}$ cups quick or old-fashioned oats
- 1 $\frac{1}{2}$ tsp baking powder
- 1 $\frac{1}{2}$ tsp baking soda
- 1 $\frac{1}{2}$ tsp salt
- 3 tsp 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)