

ZUCCHINI MUFFINS

Ingredients

3 cups grated fresh zucchini
2/3 cup melted unsalted butter
2 eggs, beaten
2 teaspoons vanilla
1 1/3 cup sugar
2 teaspoons baking soda
Pinch salt
3 cups all-purpose flour
2 teaspoons cinnamon
1/2 teaspoon nutmeg

Directions

Preheat oven to 350F
Combine dry ingredients and mix thoroughly
Whisk eggs, Vanilla and Melted Butter (butter should not be too hot!)
Stir Grated Zucchini into egg mixture, then add the dry mixture until combined
Spoon into Muffin pans up to the top and then bake for 25-35 minutes, turning halfway through to ensure even browning. A skewer inserted into the middle of a center Muffin should come out clean.