

# Chocolate Zucchini Muffins

Bialik College Kitchen Garden Program



**Bialik College**

## Ingredients:

- ☐ Dry Ingredients:
- ☐ 1 ½ cups Plain flour
- ☐ ½ cup cocoa
- ☐ 1 teaspoon baking powder
- ☐ 1 teaspoon baking soda
- ☐ ½ teaspoon salt
- ☐ 1 cup sugar
- ☐ Wet Ingredients:
- ☐ 2 eggs
- ☐ ½ cup milk
- ☐ ¼ cup oil
- ☐ 1 cup zucchini, grated and all moisture squeezed out
- ☐ ½ cup chocolate chips

## Equipment:

- ☐ Metric measuring cups & spoons
- ☐ Grater
- ☐ Chopping Board
- ☐ Mixing bowls
- ☐ Wooden spoons
- ☐ Muffin tray
- ☐ Muffin/patty cases

## Method:

1. Preheat oven to 180 degrees Celsius.
2. Mix together all of the wet ingredients in a mixing bowl.
3. Mix together all of the dry ingredients in another mixing bowl.
4. Add wet ingredient to the dry ingredients bowl and stir gently to combine.
5. Place mixture into a muffin tray lined with muffin cases.
6. Bake in a moderate oven for 15-20 minutes or until a skewer is clean when removed from the centre.
7. Allow to cool for 10 minutes before serving.