

# Chocolate Zucchini Muffins

Submitted by Lori Goldmann



- 3 eggs
- 2 cups sugar
- 2/3 cup oil
- 2 cups zucchini; grated
- 6 Tbsp cocoa
- 1 tsp vanilla
- 3 cups flour
- 1 tsp baking soda
- 1 tsp baking powder
- 1 tsp salt
- 1 tsp cinnamon
- 1 cup chocolate chips; divided

Preheat oven to 400°. Line 24 muffin cups with paper, or grease and flour tins.

In large bowl stir together eggs, sugar, oil, zucchini, cocoa and vanilla; mix well. Stir in flour, baking soda, salt and cinnamon. Fold in ½ cup chocolate chips and scoop into muffin cups. Using the remaining chocolate chips, sprinkle a few chips over the top of each muffin. Bake 16-20 minutes min or until done. Remove muffins from tins and let cool on baking rack.

