

CHOCOLATE ZUCCHINI MUFFINS

- 2 cups zucchini, grated
 - 3/4 cup all-purpose flour
 - 3/4 cup whole-wheat flour
 - 1 1/2 cups oats
 - 1/2 cup cocoa powder
 - 1 1/2 cups sugar
 - 1 Tablespoon cinnamon
 - 2 teaspoons baking soda
 - 1 teaspoon salt
 - 4 eggs
 - 1 cup plain yogurt
 - 1/2 cup dark chocolate chips (optional)
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1. Preheat oven to 350° F.
2. Cut off the round end of the zucchini (which is a little tough), but keep the stem to use as a handhold. Shred the zucchini with a box grater, stopping when you get to the stem.
3. Butter or oil 24 muffin tins, or line with cupcake holders.
4. Mix the dry ingredients into a medium bowl.
5. Mix the zucchini, eggs, and yogurt in a large mixing bowl. Add the dry ingredients, then mix until everything is combined. Add the chocolate chips if you're using them, then stir once.
6. With a spoon, dollop the batter into the muffin tins until each cup is about 3/4 full and bake for 20 minutes.
7. Pull the muffins out and poke with a toothpick or knife. If it comes out wet, then bake the muffins for 5 more minutes or until done.
8. Let the muffins cool in their tins for 20-30 minutes.

Makes 24 muffins.

Recipe adapted from *Good and Cheap Cookbook*.

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