

Dark Chocolate Zucchini Muffins

Ingredients

- 3 eggs – room temperature
- 2 cups white sugar
- 1 cup vegetable oil
- 1/3 cup unsweetened cocoa powder, dark
- 2 teaspoon vanilla extract
- 2 cups grated zucchini
- 3 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1 teaspoon salt
- 1 tsp ground cinnamon
- 1/4 teaspoon ground nutmeg
- 1/4 teaspoon ground clove
- 1 tablespoon instant coffee granules

Instructions

1. Preheat oven to 350 degrees.
2. Line 2-12cup muffin tins with either paper liners or lightly coat pan with non-stick spray.
3. In a small bowl sift together baking soda, baking powder, salt, cinnamon, nutmeg, clove, coffee and set aside.
4. In a large bowl beat the eggs and sugar together until combined.
5. Add cocoa powder mix until combined.
6. Add vanilla and zucchini, combine until completely incorporated.
7. Then add the dry ingredients about 1/3 of the mixture at a time, mix until “just moist”.
8. Fill prepared baking cups 2/3 full, bake at 350 degrees for 20 to 25 minutes or until toothpick comes out clean.
9. Remove muffins from pan placing on cooling rack.