Chocolate Zucchini Muffins

Prep: 10 minutes | Cook: 25 minutes | Total: 35 minutes

Yield: 12 servings | Serving Size: 1 muffin

Ingredients

Nonstick cooking spray

1½ cups white whole-wheat flour

¼ cup unsweetened cocoa powder

1 teaspoon ground cinnamon

1 teaspoon baking soda

½ teaspoon salt

¼ teaspoon baking powder

2 eggs

½ cup plain yogurt (regular or Greek)

½ cup canola oil

½ cup granulated sugar

1½ cups grated zucchini (about 2 medium zucchini)

Directions

1. Preheat the oven to 350°F. Grease a 12-cup muffin tin with cooking spray and set aside.

2. In a medium mixing bowl, whisk together the flour, cocoa powder, cinnamon, baking soda, salt, and baking powder.

3. In a separate medium mixing bowl, whisk together the eggs, yogurt, oil, and sugar.

4. Add the yogurt mixture, zucchini, and chocolate chips to the flour mixture. Gently fold to combine.

5. Divide the batter between the prepared muffin tin cups, filling each about three-quarters of the way full.

6. Bake for 22-25 minutes. Press down gently on the top of one of the muffins to test for doneness. If it springs back up, the muffins are done.

7. Let the muffins sit in the muffin tin for 5 minutes, then remove and allow to cool completely on a cooling rack.

8. Serve room temperature or warm.

Recipe Notes

- For traditional zucchini muffins, omit the cocoa powder and chocolate chips.

- Substitute dried fruit (chopped if large) or chopped toasted nuts for the chocolate chips, if desired.