

Zucchini Chocolate Chip Muffins or Loaf

Ingredients

- 1 3/4 cups flour
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1 1/2 teaspoons cinnamon
- 1/4 teaspoon nutmeg
- 1/4 teaspoon ground ginger
- 1/2 teaspoon salt
- 3/4 cup brown sugar
- 2 eggs
- 1/2 cup butter, melted and cooled
- 2 cups shredded zucchini
- 1 1/2 teaspoons vanilla
- 3/4 cups chocolate chips

Instructions

1. Preheat oven to 350 degrees. Grease a muffin tin with butter or cooking spray or use a silicone muffin tray.
2. In a bowl mix together flour, baking powder, baking soda, cinnamon, nutmeg, ginger, and salt.
3. In another bowl, stir together the brown sugar, eggs, and melted butter until smooth. Add the shredded, squeezed out zucchini and vanilla extract and mix well.
4. Add the dry ingredients and mix. Add the chocolate chips.
5. Pour the batter into the muffin pan. Bake until golden brown and a butter knife comes out clean, about 50 to 60 minutes.
6. Remove the muffins from the oven and let sit for 10 minutes. Take them out of the muffin tin and cool completely on a cooling rack. Enjoy!