



COURGETTE AND CHOCOLATE MINI MUFFINS

Season: Summer
From the garden: Courgette, Eggs

Type: Baking
Difficulty: Easy

Country of origin:
Serves: 20 muffins or 35 mini muffins
Source: mybakingaddiction.com

Equipment

- *grater
- *bowls
- *measuring cups and spoons
- *mixing spoon
- *spatula
- *clean tea towel
- *mini muffin trays

Ingredients

- *2 cups grated courgette
- *1 ½ cups brown sugar
- *1 cup vegetable oil
- *3 eggs
- *2 ½ cups plain flour
- *½ cup cocoa powder
- *¾ cup chocolate chips (optional)
- *2 tsp vanilla essence
- *1 tsp salt
- *1 tsp baking soda
- * 1tsp cinnamon
- *oil spray

Method

1. preheat oven to 200 degrees
2. wash courgette and grate
3. place the grated courgette in a clean tea towel, fold the corners up and holding it over the sink, squeeze out as much moisture as possible
4. break the eggs into a bowl and mix with a fork
5. measure all the other ingredients into a big bowl, add the eggs and the grated courgette and mix
6. spray the muffin tins with cooking spray
7. spoon the batter into the muffin tins. Make sure they are all filled to the same level
8. place in the oven and bake for around 12-15 minutes. Test with a skewer to make sure the muffins are baked

Notes: Courgette is a great vegetable for baking, as it adds moisture.

Skills: measuring, *mixing*, *grating*