

GLUTEN-FREE CHOCOLATE ZUCCHINI MUFFINS

- 1 teaspoon vanilla
- 1/3 cup oil
- 2/3 cup honey
- 2 eggs
- 2 cups grated zucchini
- 2 tablespoons cocoa powder
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1 1/2 cups + 2 tablespoons whole grain flour (from your NutriMill)
- 2 tablespoons cornstarch
- 1/4 cup dark chocolate chips (chopped)



YOU CAN SUBSTITUTE THE WHOLE GRAIN FLOUR WITH QUINOA FLOUR IF YOU WANT.

RECIPE INSTRUCTIONS

1. Preheat oven to 350 degrees. In the Bosch bowl with the whips, beat together vanilla, oil, honey, eggs, and zucchini. Set aside.
 2. In a small bowl pour in all the dry ingredients and stir with a wire whisk. Fold in the chocolate chips.
 3. Combine the two mixtures together into one bowl by jogging the Bosch mixer. Stir until just combined.
 4. Pour into greased muffin pan. Place in preheated oven. Bake about 15 minutes or until done.
 5. Cool a few minutes and then take out of the muffin pan and cool on cooling rack.
- * You could put in a square pan or bread pan instead. You will just have to watch the cooking time a little closer. Remove when done.

**This recipe comes from Grain Crazy (graincrazy.org)