

“Chocolate” muffin

Rating:



Created by: QAST, Bli Bli State School

Total time: 25 min

Preparation: 10 min

Cooking: 15 - 18 min

Serves: 12

Category: Snacks

Tags: Vegetarian

Ingredients

100 g Zucchini, roughly chopped
30 g Baby spinach
2 cup Self-raising flour
1 cup Lite milk
80 g Margarine
2 each Eggs
0.5 cup Sugar
0.5 cup Cocoa powder
1 tsp Vanilla extract
0.5 tsp Baking powder

Method

1. Preheat oven to 180 degrees
2. Place roughly chopped zucchini and spinach in food processor, process for 5 seconds, scrape down sides of bowl and repeat
3. Place veggie mixture in a large bowl and add flour, milk, butter, eggs, cocoa, sugar, vanilla and baking powder
4. Mix until just combined, do not over mix
5. Spoon mixture into muffin cases and bake for 15-18 minutes or until cooked through
6. Allow to cool slightly before serving

Recipe description

Thank you to Leanne at Bli Bli State School for sharing this recipe. Hidden spinach & zucchini to boost the nutritional quality of these muffins.

Variations
