

Chocolate Chip Zucchini Muffins

Adapted from: Katie Higgins (*Chocolate Covered Katie*)

Prep time: 5-10 minutes

Cook time: 20 minutes

Total time: 25-30 minutes

Serves: 1



Ingredients

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| 1 ½ cups spelt flour (all-purpose or Bob's Gluten-Free also works) | ½ cup chocolate chips |
| ½ tsp. baking soda | ½ cup unsweetened applesauce |
| ¾ tsp. salt | ⅓ cup coconut or vegetable oil |
| ½ tsp. cinnamon | 1 tsp. white or apple cider vinegar |
| ⅓ cup sugar, or evaporated cane juice | 1 ½ tsp. pure vanilla extract |
| 2 tbsp. sugar | 1 cup grated zucchini |

Instructions

1. Preheat oven to 350°F and place 10-12 cupcake liners in a muffin tin.
2. Combine all dry ingredients in a mixing bowl, then set aside.
3. In a large measuring cup, combine all liquid ingredients (including zucchini). Mix wet into dry and immediately portion into the baking cups and place in the oven.
4. Bake 19 minutes, then allow zucchini muffins to cool before removing from tray. Enjoy!