



THE J.M. SMUCKER CO.

# Zucchini Muffins

**Prep Time** **Cook Time** **Serves** **Difficulty**

15 mins 20 mins 18 N/A

## Ingredients

- 1 1/2 cups (375 mL) **Five Roses® All Purpose Bleached White Flour**  
All Purpose Bleached White Flour
- 1 cup (250 mL) **Five Roses® All Purpose Whole Wheat Flour**  
Specialty Flour Whole Wheat
- 1 1/2 tsp (7 mL) cinnamon
- 1 tbsp (15 mL) baking powder
- 1 tsp (5 mL) baking soda
- 1/2 tsp (2 mL) salt
- 4 eggs
- 1 cup (250 mL) granulated sugar
- 2/3 cup (150 mL) Vegetable or Canola Oil
- 1 1/2 tsp (7 mL) vanilla extract
- 2 cups (500 mL) grated zucchini, peeled or unpeeled
- 1 cup (250 mL) raisins

## Directions

### Step 1:

Preheat oven to 375°F (190°C). Grease or line muffin cups with paper liners.

### Step 2:

Combine flours, cinnamon, baking powder, baking soda and salt in a large mixing bowl.

### Step 3:

Whisk eggs and sugar together in a separate bowl. Add oil and vanilla, mixing well. Stir in zucchini and raisins. Add flour mixture to egg mixture, until well blended. Spoon into prepared muffin cups.

### Step 4:

Bake in preheated oven for 18 to 20 minutes, or until a toothpick inserted in center of muffin comes out clean. Cool 10 minutes then remove from pans; transfer to wire rack; cool completely.

Peel the zucchini if you prefer them without green flecks.

Replace the raisins with chocolate chips.

## Images

