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

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- 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

