



Chocolate Zucchini Muffins

Equipment

- Measuring cups & spoons
- Grater
- Food processor
- Spoon
- Mini muffin tray
- Brush

What to do

Preheat the oven 175°C. Brush a mini muffin pan with olive oil or melted butter.

Task 1 : Prepare the ingredients

Wash and grate the zucchini. Gather the grated zucchini into a kitchen towel and squeeze out as much liquid as possible. Drain and rinse the black beans.

Task 2 : Mix

Combine all ingredients except the zucchini in a food processor, and blend until smooth. Add the zucchini and pulse a few times until just combined. Divide batter between the muffin cups.

Ingredients

- 1 cup grated zucchini
- 1 can black beans
- 3 eggs
- 1 tbsp vanilla extract
- 4 tbsp coconut oil
- ¾ cups raw sugar
- 4 tbsp cocoa powder
- 1 tsp baking powder
- ½ tsp baking soda

Task 2 : Bake

Bake for 25-30 minutes, or until cake tester comes out clean. Cool in the pan for about ten minutes before removing to cool completely.



Source: cupcakesandkalechips.com