

Maine Arts Camp

Recipe: Zucchini Chocolate Chip Cupcakes

Chef: Charlie Limoggio CEC

Servings: 12

Quantity	Unit	Item	Prep Notes
1 1/3	Cups	All-purpose flour	
3/4	teaspoon	Baking soda	
1/4	teaspoon	salt	
1/4	teaspoon	Ground nutmeg	
2	Tablespoons	Instant Hot Chocolate Mix	Not a typo
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1	Cup	sugar	
1	Large	egg	
1	teaspoon	Vanilla extract	
1 2/3	Cup	Grated zucchini	

1. Preheat oven to 325 degrees F (165 degrees C). Grease and flour 12 muffin cups or use paper liners. Mix together the flour, baking soda, salt, cinnamon, nutmeg and hot chocolate mix. Set aside
2. In a large bowl, cream together the butter, canola oil and sugar until light and fluffy. Beat in the egg, then stir in the buttermilk and vanilla. Beat in the flour mixture, just until incorporated. Stir in the grated zucchini and chocolate chips. Pour batter into prepared pan.
3. Bake in the preheated oven for 25 to 30 minutes, or until the top of the cupcakes springs back when lightly pressed. Cool in pans over a wire rack for at least 10 minutes before removing from baking cups. They are really gooey fresh from the oven!

Please note: Volume and weight are not interchangeable. If the recipes calls for ounces, the ingredient is to be weighed. If it says fluid ounces, then it is by volume and is to be measured in cups, 1/2 cups etc.