

Maine Arts Camp

Recipe Name: Zucchini Chocolate Chip Muffins
Chef: Charles Limoggio CEC

Preparation Time: 1 hour

Servings: 12

Portion Size 1

Yield: 12 muffins

Quantity	Unit	Ingredient Name	Prep Notes
1 ½	Cups	All-purpose flour	
¾	Cup	Milk	
1	Teaspoon	Baking soda	
1	Tablespoon	Lemon juice	
1	Teaspoon	Ground cinnamon	
1	Teaspoon	Vanilla extract	
½	Teaspoon	salt	
1	Cup	Shredded zucchini	
1	Large	Egg	Lightly beaten
½	Cup	Miniature semisweet chocolate chips	
½	Cup	Vegetable oil	Or other neutral oil
½	Cup	Chopped walnuts	

Procedure:

1. Preheat oven to 350 degrees F. Grease 12 muffin cups, or line with paper muffin liners.
2. Combine flour, sugar, baking soda, cinnamon, and salt in a large bowl. Mix egg, oil, milk, lemon juice, and vanilla extract in a bowl; stir into dry ingredients until just moistened. Fold in zucchini, chocolate chips, and walnuts. Fill prepared muffin cups 2/3 full.
3. Bake in preheated oven until a toothpick inserted into the center of a muffin comes out clean, 20 to 25 minutes.

Notes: