



Zucchini Chocolate Muffins

Made with ♥ By Shannon

Prep time: 5 minutes
Cook time: 25-35 minutes
Yields 12-15 Muffins

Directions:

1. Preheat oven to 375 degrees. Spray muffin pan with nonstick spray or use liners in muffin pan.
2. Put all ingredients, except zucchini and chocolate chips into food processor or blender (you can even mix by hand really well) and blend thoroughly.
3. Add zucchini and chocolate chips and stir until mixed in.
4. Fill muffin tins equally with mixture. Here is where you can add more chocolate chips to the top if you desire.
5. Bake at 375 degrees for 25-35 minutes depending on your oven. Check by inserting a toothpick through the center of muffin. If toothpick is clean when you pull it out, then the muffins are done. Let sit in pan for 5 minutes after they are out of the oven. Then transfer to a cooling rack to let them cool completely. Enjoy!

Ingredients:

2 small bananas
2 eggs
2/3 cup almond butter
1/3 maple syrup or honey
½ tsp baking soda
1/3 cup unsweetened cocoa powder
1 tsp almond extract
3 Tbsp. ground flaxseed
½ tsp salt
1 ½ cup shredded zucchini
1/3 cup chocolate chips