

Whole-Grain Chocolate Zucchini Muffins

Adapted from The Barefoot Kitchen Witch

Created by Colleen Levine: www.foodietots.com

Ingredients:

- * 1 1/2 cups unbleached flour
- * 1 cup buckwheat flour (or whole wheat)
- * 1/2 cup turbinado sugar
- * 1/2 teaspoon salt
- * 1/2 teaspoon baking soda
- * 1 teaspoon baking powder
- * 3/4 cup milk
- * 1/2 cup oil
- * 2 eggs
- * 1/2 teaspoon vanilla
- * 1 oz grated unsweetened fair-trade chocolate
- * 1 cup shredded zucchini

Instructions:

- 1) Preheat oven to 350*.
- 2) Lightly oil muffin tin.
- 3) Combine dry ingredients and wet ingredients in separate bowls, then gradually pour dry into wet and stir until smooth.
- 4) Pour into muffin tin and bake for 12-15 minutes for mini muffins (18-22 for regular size muffins). Makes 36 mini muffins.
- 5) Enjoy!