THE J.M. SMUCKER Co

Gluten Free Zesty Zucchini Muffins

Prep Time	Cook Time	Serves	Difficulty
15 mins	25 mins	18	N/A

Ingredients

- **Muffins:**
- 2 1/2 cups Robin Hood® Gluten Free Flour Blend

  Robin Hood® Gluten Free All Purpose Flour Blend

- 1 tbsp baking powder
- 1 tsp baking soda
- 1/2 tsp salt
- 2 eggs
- 1 cup granulated sugar
- 1 cup buttermilk
- 1/2 cup Vegetable or Canola Oi
- 1 tsp vanilla extract
- 2 cups grated zucchini, peeled or unpeeled
- 1 tbsp lemon zest
- **Topping:**
- 1/3 cup SUGAR IN THE RAW® Natural Turbinado Sugar

Directions

Step 1:

Preheat oven to 375°F (190°C). Grease or line muffin cups with paper liners.

Step 2:

Combine flour blend, baking powder, baking soda and salt in a large bowl.

Step 3:

Whisk eggs and sugar together in a separate large bowl. Add buttermilk, oil and vanilla and mix well. Stir in zucchini and lemon zest. Add flour mixture, stirring until well combined. Spoon into prepared muffin cups. Sprinkle with sugar.

Step 4:

Bake in preheated oven 20 to 25 minutes, or until a tooth pick inserted in center of muffin comes out clean. Cool on wire cooling rack.

Images

