THE J.M. SMUCKER Co

Mini Chocolate Zucchini Muffins

Prep Time	Cook Time	Serves	Difficulty
15 mins	15 mins	48	N/A

Ingredients

- 1 1/4 cups Robin Hood® Original All Purpose Flour

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- 1 cup sugar
- 3/4 cup Robin Hood Oats

  Robin Hood® Quick Oats

- 1/2 cup cocoa powder
- 1 1/2 tsp baking powder
- 1/2 tsp baking soda
- 1/2 tsp salt
- 1 cup Carnation® Regular, 2% or Fat Free Evaporated Milk

  Evaporated Milk

- 1/3 cup Canola or Vegetable Oil
- 1 egg
- 1 1/2 cups grated zucchini

Directions

Step 1:

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

Step 2:

Stir together flour, sugar, oats, cocoa powder, baking powder, baking soda and salt in a large bowl.

Step 3:

Whisk milk, oil and egg in a separate bowl.

Step 4:

Add milk mixture and grated zucchini to flour mixture, stirring until just combined.

Step 5:

Spoon batter into prepared muffin cups.

Step 6:

Bake in preheated oven 13 to 15 minutes, or until a toothpick inserted in center of muffin comes out clean. Cool on wire cooling rack.

Images

