

Yield: about 20 muffins

## CHOCOLATE ZUCCHINI MUFFINS

Chocolate Zucchini Muffins are rich, delicious and loaded with flavor. Have 'em for breakfast all week long. Every morning is better with chocolate!

Prep Time	Cook Time	Total Time
10 minutes	22 minutes	32 minutes



### INGREDIENTS

- 1 1/2 cup granulated sugar
- 1/2 cup packed light brown sugar
- 1 cup vegetable oil
- 3 large eggs
- 2 teaspoons pure vanilla extract
- 2 1/2 cups all-purpose flour
- 1/2 cup unsweetened cocoa powder (I used Hershey's Special Dark)
- 1 teaspoon salt
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 2 cups finely grated zucchini, slightly drained
- 1 cup semisweet chocolate chips
- 1/2 cup mini milk chocolate chips, optional

### Get Ingredients

Powered by Chicory

## INSTRUCTIONS

1. Preheat oven to 350°F. Spray muffin pan wells with nonstick cooking spray or line with paper liners.
2. In a large bowl with an electric mixer, beat together the sugars, oil, eggs, and vanilla until thoroughly combined.
3. In a medium bowl, whisk together the flour, cocoa powder, salt, baking soda, and cinnamon.
4. Gradually add the dry ingredients into the sugar mixture and mix until just combined.
5. Fold in zucchini until it is evenly distributed into the batter. Stir in semisweet chocolate chips.
6. Use a large cookie scoop (about 3 tablespoons) to distribute batter amongst the prepared muffin wells.
7. If desired, sprinkle mini milk chocolate chips onto the top of each muffin.
8. Bake in preheated oven for 18–22 minutes.

## NOTES

Muffins can be stored in an airtight container at room temperature for up to 3 days.

NUTRITION INFORMATION	
Yield	20
Serving Size	1 muffin
Amount Per Serving	
Calories	328
Total Fat	17g
Saturated Fat	4g
Trans Fat	0g
Unsaturated Fat	11g
Cholesterol	29mg
Sodium	188mg
Carbohydrates	43g
Fiber	2g
Sugar	28g
Protein	4g

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Category: Breakfast

<https://www.mybakingaddiction.com/chocolate-zucchini-muffins/>

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