

# Chocolate Zucchini Muffins

Cookery Principle: Muffin Method

## Ingredients:

1 egg  
 $\frac{1}{4}$  c milk  
 $\frac{1}{2}$  c sugar  
 $\frac{1}{4}$  c oil  
3 T cocoa  
 $\frac{1}{2}$  tsp vanilla  
 $\frac{1}{2}$  c grated zucchini  
 $\frac{3}{4}$  c flour  
 $\frac{1}{2}$  tsp baking soda  
 $\frac{1}{4}$  tsp baking powder  
 $\frac{1}{4}$  tsp salt  
 $\frac{1}{4}$  tsp cinnamon, nutmeg,  
cloves, cardamom

## Equipment:

dry measures  
liquid measures  
measuring spoons  
metal spatula  
sieve  
custard cups  
large and medium mixing  
bowls  
grater  
cutting board  
muffin tin

Method:

1. Preheat oven to 400°F. Lightly grease or line muffin tin with paper liners.
2. Sift the flour, baking soda, baking powder, cocoa, salt and spices into large bowl. Don't add the sugar.
3. Grate the zucchini and stir it into the dry ingredients. Make a well.
4. In a medium bowl, beat the egg. Beat in the sugar and oil. Add the vanilla and stir well.
5. Pour the liquid into the dry ingredients and stir until just moistened. Without overmixing, make sure there are no pockets of dry flour.
6. Spoon batter into muffin tin, filling each cup 2/3 full. Wipe off any spilled batter.
7. Bake 20-25 minutes until tops are rounded and toothpick comes out clean from the center.
8. Remove from tin and place on cooling rack.

Food Groups:

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Product Standards:

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Tablesetting:



Lab Duties:

DW \_\_\_\_\_  
DD \_\_\_\_\_  
HK \_\_\_\_\_  
SD \_\_\_\_\_