Recipe Courtesy of FARMS

Chocolate Zucchini Muffins Makes 22

Ingredients:

- 2 cups grated zucchini
- 1½ cups all-purpose flour
- 1½ cups oats
- ½ cup cocoa powder
- 1½ cup sugar
- 1 tbsp cinnamon (optional)
- 2 tsp baking soda
- 1 tsp salt
- 4 eggs
- 1 cup plain yogurt
- ½ cup dark chocolate chips (optional)

Directions:

- Preheat the oven to 350 °F.
- Grate the zucchini.
- Butter or oil 24 muffin tins.
- Measure the dry ingredients (flour, oats, cocoa powder, sugar, cinnamon, baking soda, and salt) in a medium bowl.
- Mix the zucchini, eggs, and yogurt in a larger bowl. Add the dry ingredients, then mix until everything is just combined. Add the chocolate chips if you're using them, then stir once.
- Fill each cup about ¾ full and bake for 20 minutes.
- Pull the muffins out and poke with a toothpick or knife. If it comes out wet, bake the muffins for 5 more minutes.
- Let the muffins cool in their tins for 20 to 30 minutes, then eat them warm!

*Recipe from "Good and Cheap: Eat Well on $4/Day

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