Zucchini Muffins

Zucchini helps keep these muffins moist without a lot of added fat. Try adding other grated vegetables, like carrots, the next time you bake.

Recipe modified from Sustainable Food Center Fresh Seasonal Recipes 3rd Edition

1. Preheat oven to 350°F. Oil a 12-cup muffin tin.
2. In a large bowl mix together the flours, baking powder, baking soda and cinnamon.
3. In a separate bowl, beat the eggs until foamy. Add the vanilla, milk, sugar and oil. Beat for 3 more minutes.
4. Add the wet ingredients to the dry ones and then add the grated zucchini. Mix just until the batter is blended.
5. Spoon batter into the muffin tins. Bake for 20-25 minutes or until a toothpick inserted in the middle comes out clean.
6. Remove from the oven and let cool for 5 minutes.