

# Chocolate zucchini muffins

**Type:** Sweet sometimes food

**Garden Harvest:** zucchini's, eggs

**Recipe Source:** Australian Good Food

## **Equipment:**

Mini muffin trays

Sifter

Scales

Measuring cups and spoons

Grater

2 x Large bowls

2 x dessert spoonspatula

Cake cooling rack

whisk

## **Ingredients:**

350g unbleached Demeter flour

4 teaspoons allergy free baking powder

½ cup (50g) cocoa powder

1 teaspoon mixed spice

1 teaspoon salt

350g zucchini, grated (from 3 large zucchini)

¾ cup extra virgin olive oil

370g caster sugar

2 duck eggs or 3 chicken eggs

2 teaspoons vanilla extract

50g hazelnuts or almonds, chopped

**Chocolate ganache** (optional)

200g dark chocolate

100ml thickened cream

## **What to do:**

\* Preheat oven to 180C or 160C fan forced and place patty cake papers into muffin tins for 30 muffins or line the base and sides of a 23cm cake pan with baking paper.

\* Sift together the flour, cocoa, mixed spice, baking powder and salt into a large bowl. Add zucchini and toss to coat.

\* Combine oil, sugar, eggs and vanilla in a separate bowl. Add wet ingredients to dry ingredients and stir until just combined.

\* Spoon batter into prepared patty cakes and sprinkle with chopped nuts. Bake for 10 – 20 minutes or 40 – 50 minutes for a cake. Cool for 10 minutes and then turn onto a cake cooling rack.

## **Chocolate Ganache**

\* Break up the chocolate into squares and place in a bowl.

\* Heat cream in a small saucepan on low heat, until just simmering. Pour hot cream over chocolate and stir until melted and smooth. Stand ganache for 15 minutes until slightly thickened. Spread over to of muffins and serve.

## **Zucchini**

Zucchini's are a vegetable marrow, often called courgettes.

