

Brown Sugar Spice Zucchini Muffins

Servings: 12 muffins 36 mini muffins

Ingredients

- 2 small zucchini approx 1 3/4 cup shredded (the smaller the better for great flavor)
- 1 1/8 cup packed dark-brown sugar
- 2/3 cup melted butter
- 2 teaspoons vanilla extract
- 2 large eggs
- 1 1/2 cups all-purpose flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1 1/2 teaspoons ground cinnamon
- 3/4 teaspoon ground nutmeg
- 1/4 teaspoon ground ginger
- 3/4 teaspoon kosher salt
- Butter to grease the muffin tins

Instructions

Preheat oven to 350 degrees. Grease the muffin tins and set aside. Grate zucchini and set aside. Whisk together sugar, butter, vanilla and eggs and set aside. Sift together flour, baking soda, baking powder and the spices. Add the dry ingredients to the wet ingredients and stir to combine well. Stir in the grated zucchini.

Scoop batter into greased muffin tins. Bake at 350 degrees for approximately 25 minutes, or until toothpick inserted into muffin comes out clean. Bake longer for a crispier, drier muffin.

To make a loaf instead, pour into a single loaf pan and bake for 45-55 minutes.

Source: <https://barefeetinthekitchen.com/brown-sugar-spice-zucchini-muffins/>