

Chocolate Chip Zucchini Muffins

INGREDIENTS—

1½ cups white whole wheat flour
1/2 cup old fashioned oats
1 teaspoon baking powder
½ teaspoon baking soda
½ teaspoon salt
2 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
½ cup honey
½ cup unsweetened applesauce
⅓ cup melted coconut oil or butter
1 egg
2 teaspoons vanilla extract
1¼ cup grated zucchini (about 1 zucchini)
1/2 cup dark chocolate chips

DIRECTIONS—

Preheat oven to 350 degrees.

Prepare a muffin tin by adding in cupcake liners.

In a medium bowl, add flour, regular oats, baking powder, baking soda, salt, ground cinnamon, and ground nutmeg. Whisk together.

In a large bowl, add honey, unsweetened applesauce, coconut oil, egg, and vanilla extract. Whisk together until smooth. Slowly add the dry ingredients to the wet ingredients until everything is combined.

Fold in the zucchini and chocolate chips. Add the batter to muffin tins, fill 3/4 of the way up.

Bake for 25-27 minutes, or until a toothpick comes out clean.