

ZUCCHINI MUFFINS

INGREDIENTS

- 3 CUPS ALL PURPOSE FLOUR
- 1 TEASPOON BAKING POWDER
- 1 TEASPOON BAKING SODA
- 1/2 TEASPOON GROUND CINNAMON
- 1/2 TEASPOON SALT
- 3/4 CUP GRANULATED SUGAR
- 3/4 CUP EGG BEATERS® ORIGINAL
- 1/2 CUP CANOLA OIL
- 1 TABLESPOON VANILLA EXTRACT
- 2 MEDIUM ZUCCHINI, SHREDDED, SQUEEZED DRY (ABOUT 2 CUPS)
- 1/2 CUP SWEETENED APPLESAUCE

DIRECTIONS

1. PREHEAT OVEN TO 350°. LINE CUPCAKE PAN.
2. COMBINE FLOUR, BAKING POWDER, BAKING SODA, CINNAMON AND SALT IN MEDIUM BOWL; SET ASIDE.
3. MIX SUGAR AND EGG BEATERS TOGETHER IN LARGE BOWL WITH ELECTRIC MIXER ON MEDIUM SPEED FOR 2 MINUTES. GRADUALLY ADD OIL AND VANILLA; MIX FOR 1 MINUTE.
4. STIR IN ZUCCHINI AND APPLESAUCE WITH A SPOON. ADD FLOUR MIXTURE; MIX UNTIL EVENLY MOISTENED; DO NOT OVER MIX.
5. BAKE 25 MINUTES, OR UNTIL WOODEN PICK INSERTED INTO CENTER COMES OUT CLEAN.

