

## Zucchini Muffins

### Equipment:

2 Large bowls  
Measuring cups  
Measuring spoons  
Mixing spoon  
Tea towel  
Chopping board  
Cook's knife  
Grater  
Fork  
3 x 12-hole muffin tray  
Non-stick baking paper  
Spatula

### Ingredients:

3 eggs beaten until frothy  
1 and ½ cups brown sugar  
½ cup sunflower oil  
1 tbsp vanilla essence  
2 medium zucchinis, grated to produce 2 cups  
2 cups plain flour  
1 tbsp cinnamon  
2 tsp bicarb soda  
½ tsp salt  
¼ tsp baking powder  
Butter (optional for greasing muffin trays)

### What to do:

1. Preheat the oven to 180°C.
2. Mix eggs, sugar, oil and vanilla essence in a large bowl
3. Add the grated zucchini and stir through
4. In a separate bowl, mix all the dry ingredients together with a fork.
5. Add the zucchini mix to the dry mix and combine. It will be quite a runny mixture.
6. Line the muffin trays with a light coating of butter.
7. Pour the mixture into the muffin trays, three quarters full for each muffin.
8. Bake at 180°C for 15 minutes.