



Goey Chocolate Zucchini Muffins

NOTE: If you do not have oat flour on hand its a piece of cake to make your own: just place rolled or old fashioned oats (gluten free for a GF version) in a food processor or blender and process until it becomes a fine, flour-like texture

Ingredients

- 1 1/4 Cups Oat Flour
- 1/2 Cup Almond Flour
- 1/2 Cup Unsweetened Cocoa Powder
- 1 1/4 Teaspoons Baking Powder
- 3/4 Teaspoon Baking Soda
- 1/2 Teaspoon Salt
- 1/2 Teaspoon Ground Cinnamon
- 1/3 Cup Unsalted Butter, melted
- 1/3 Cup Honey
- 1/3 Cup Plain Greek Yogurt
- 2 Large Eggs
- 1 Teaspoon Pure Vanilla Extract
- 3/4 Cup Chocolate Chips
- 1 1/2 Cups Shredded Zucchini, shredded on a box grater

Directions

Preheat oven to 400 and butter and line a 12 count muffin pan with liners. In a medium sized bowl whisk together the oat flour, almond flour, cocoa powder, baking powder, baking soda, salt and cinnamon. Set aside.

Add the butter, honey, yogurt, eggs and vanilla to a large bowl and whisk well to combine. Add the flour mixture to the wet ingredients and stir until just barely incorporated.

Lightly pat the zucchini with a kitchen towel just to absorb a bit of the moisture, not all of it. Add the chocolate chips and zucchini to the batter and stir gently until just combined.

Divide the batter into the prepared muffin pan and bake for 15-20 minutes or until toothpick inserted comes out clean. Makes 12 muffins.

Source: Blogger and chef Melissa Oprish from the Nourishedpeach.com