

Ingredients (makes 12)

- 1 cup wholemeal self raising flour
- ½ cup self raising flour
- ½ cup cocoa powder
- 1 tsp baking soda
- 1 tsp cinnamon
- ¼ cup margarine
- ½ cup sugar
- 3 eggs
- 1 tsp vanilla essence
- 2 cups grated zucchini (approx 2)
- ½ cup reduced fat milk



Involving the Children:

Kids can assist with spooning the mixture into the cases.

Make sure they wash their hands first.

Equipment

- 12 cup muffin tin
- 2 mixing bowls
- Wooden spoon
- Beaters
- Muffin cases (if desired)

Method:

1. Preheat oven to 180°C. Grease or line muffin trays with paper cases
2. Combine dry ingredients in one bowl
3. In another bowl, beat the butter and sugar with a mixer until smooth. Add the eggs one at a time, beating well after each egg. Stir in the vanilla essence and zucchini
4. Combine the dry ingredients into the wet mixture and add the milk. Mix until just combined
5. Fill muffin tins with the mixture
6. Bake for 20-25 minutes. Serve warm