

Zucchini Muffins



Instructions

- 1.** Preheat oven to 350°F. In a large mixing bowl, combine flour, salt, baking soda, baking powder, cinnamon and sugar.
- 2.** In a separate bowl, combine eggs, oil, zucchini, lemon juice, water and vanilla.
- 3.** Gradually add combine dry mixture to the egg mixture. Fold in nuts and raisins.
- 4.** Line muffin tray with 12 parchment paper inserts and fill each insert halfway with the mixture.
- 5.** Bake for 25 - 35 minutes or until muffins are done in the middle. Mixture will alternatively make 5 mini loaves.

Ingredients

- 2 cups** grated zucchini
- 4** large eggs
- 1 cup** vegetable oil
- 3 cups** flour
- 2 cups** sugar
- 1/4 cup** water
- 1 tsp** vanilla
- 1 tsp** baking soda
- 1 tsp** baking powder
- 1 tsp** salt
- 1 tsp** cinnamon
- 1 tsp** lemon juice
- 1 cup** chopped walnuts
- 1/2 cup** raisins (optional)

