

DOUBLE CHOC ZUCCHINI MUFFINS

112 g vegetable oil
300 g granulated sugar
1 tablespoon vanilla extract
256 g all-purpose flour
64 g unsweetened cocoa powder
1 ½ teaspoons baking soda
1 teaspoon baking powder
1 teaspoon kosher salt
3 cups finely shredded zucchini, do not drain
210g semi-sweet chocolate chunks

STEP 1: Preheat oven to 180C and prepare two muffin pan with 18 cupcake liners. (You will have anywhere from 14-22 muffins depending on how full you fill them.)

STEP 2: In a large bowl or in the bowl of a stand mixer, combine oil, sugar, and vanilla until fully incorporated.

STEP 3: Add in the flour, cocoa, baking soda, baking powder, and salt. Slowly stir the dry ingredients into the sugar mixture and mix until just combined - the mixture will appear very dry

STEP 4: Add the grated zucchini and the chocolate chunks by hand. The mixture will appear as though it requires extra liquid, just give it a good mix until it appears wet through, avoid overworking it - the batter will appear very thick

STEP 5: Scoop 3 tablespoons of muffin batter into each cupcake liner. Bake for 25-30 minutes. They will remain fudgy looking but a skewer should come out clean.

#anytimebubbly

Secret Sunday Brunch in partnership with Pierre Jourdan

