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Apple and Zucchini Muffins

BY: ruth frances

RATING: ★★★★★ 22 reviews

DIFFICULTY: Easy

INGREDIENTS	PREP TIME	COOK TIME	MAKES
			
9	00:15	00:45	12



Equipment

1 12-hole muffin pan

1 bowl

1 wooden spoon



Ingredients

2 cups self-raising flour

1/4 cup white sugar

1/2 cup brown sugar

1 tsp ground cinnamon

2 eggs large

1/2 cup vegetable oil

1 tsp vanilla essence

1 cup apple grated peeled

1 cup zucchini grated



Method

STEP 1 Preheat oven to 180C.

STEP 2 Grease or line 12-hole muffin pan.

STEP 3 In medium bowl, combine flour, sugars and cinnamon.

STEP 4 In large mixing bowl, beat eggs, oil and vanilla.

STEP 5 Stir in apples and zucchini.

STEP 6 Add in dry ingredients and stir to just combine.

STEP 7 Spoon into muffin pan.

STEP 8 Bake for 20-25 minutes.



Notes

Banana may be used instead of apple.