Chocolate zucchini muffins

Type: Sweet sometimes food
Garden Harvest: zucchini’s, eggs
Recipe Source: Australian Good Food

![Image of zucchini](image.png)

**Ingredients:**
- 350g unbleached Demeter flour
- 4 teaspoons allergy free baking powder
- ½ cup (50g) cocoa powder
- 1 teaspoon mixed spice
- 1 teaspoon salt
- 350g zucchini, grated (from 3 large zucchini)
- ¾ cup extra virgin olive oil
- 370g caster sugar
- 2 duck eggs or 3 chicken eggs
- 2 teaspoons vanilla extract
- 50g hazelnuts or almonds, chopped
- **Chocolate ganache** (optional)
  - 200g dark chocolate
  - 100ml thickened cream

**Equipment:**
- Mini muffin trays
- Sifter
- Scales
- Measuring cups and spoons
- Grater
- 2 x Large bowls
- 2 x dessert spoonsspatula
- Cake cooling rack
- whisk

**What to do:**

* Preheat oven to 180C or 160C fan forced and place patty cake papers into muffin tins for 30 muffins or line the base and sides of a 23cm cake pan with baking paper.

* Sift together the flour, cocoa, mixed spice, baking powder and salt into a large bowl. Add zucchini and toss to coat.

* Combine oil, sugar, eggs and vanilla in a separate bowl. Add wet ingredients to dry ingredients and stir until just combined.

* Spoon batter into prepared patty cakes and sprinkle with chopped nuts. Bake for 10 – 20 minutes or 40 – 50 minutes for a cake. Cool for 10 minutes and then turn onto a cake cooling rack.

**Chocolate Ganache**

* Break up the chocolate into squares and place in a bowl.

* Heat cream in a small saucepan on low heat, until just simmering. Pour hot cream over chocolate and stir until melted and smooth. Stand ganache for 15 minutes until slightly thickened. Spread over to of muffins and serve.

**Zucchini**

Zucchini’s are a vegetable marrow, often called courgettes.

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