**Double Chocolate Zucchini Muffins**

By Edith Bain

Makes 24 muffins

***My cousin Edith used to bake muffins for her daughter’s high school cross country ski team in Minnesota. Their motto was, “We ski for muffins!” Once you try this recipe, you’ll know why.***

INGREDIENTS

DIRECTIONS

1. Preheat the oven to 400 degrees F.
2. Grate **zucchini** and set aside.
3. Sift together the **flour, cocoa, salt** and **baking soda**.
4. Cream the **vegetable oil, sugar, buttermilk, eggs** and **vanilla**.
5. Stir the **dry** and **wet ingredients** together until the flour is incorporated. Do not over-mix!
6. Fold in **grated zucchini** and **mini chocolate chips**.
7. Fill greased muffin tins 2/3 full. You can bake two muffin trays at a time by placing the oven racks in the top third and the bottom third of the oven. Place each muffin tray in the middle of the rack, so the hot air circulates evenly. Bake about 15 minutes.

1 cup vegetable oil

1 3/4 cups sugar

1/2 cup buttermilk

2 large eggs

1 teaspoon vanilla

1 1/2 cups all-purpose flour

1/4 cup baking cocoa

1 teaspoon salt

1 teaspoon baking soda

2 1/2 cups zucchini, grated

1 cup mini chocolate chips

VARIATION: You can also bake small muffins in pans made especially for that purpose. Reduce the baking time to about 11 minutes.