



GREEN SPECKLY MUFFINS

(AKA ZUCCHINI MUFFINS)

COURTESY OF STEP2

MAKES 24 MUFFINS

3 CUPS FLOUR

1 TEASPOON CINNAMON

1 TEASPOON SALT

1 TEASPOON BAKING SODA

¼ TEASPOON BAKING POWDER

2 CUPS SUGAR

3 EGGS

1 CUP OIL

1 TEASPOON VANILLA

2 CUPS GRATED ZUCCHINI

½ CUP SOUR CREAM

1 CUP CHOPPED NUTS, OPTIONAL

1 Preheat oven to 350°F. Line muffin tins with cupcake liners.

2 In a large bowl, whisk together the flour, cinnamon, salt, baking soda, baking powder, and sugar.

3 In a separate bowl, beat the eggs. Add with the remaining ingredients to the flour mixture. Mix well, scraping often.

4 Pour evenly into muffin tins and bake for 30-35 minutes, or until a toothpick inserted in the middle comes out clean. Cool on wire rack.

Enjoy!