



## Zucchini Muffins

This recipe can also be used to make Zucchini bread loaf. Either way it's a great item to add to a bag lunch! How about thinly sliced Zucchini Bread, toasted and then a schmear of cream cheese added? Put two slices together for a sandwich!

### Ingredients:

- 3 cups cake flour
- 2 tsp baking soda
- 2 tsp cinnamon
- 1 tsp ginger
- ½ tsp cloves
- ½ tsp salt
- 4 eggs or 6 egg whites
- 1½ cups light brown sugar
- 1 cup grape seed oil
- 4 cups grated zucchini, packed
- 1 cup raisins, optional

### Procedure:

1. Preheat oven to 350°F.
2. Sift dry ingredients.
3. Cream sugar and oil until smooth.
4. Add the eggs slowly to the sugar and oil mixture and beat until light.
5. Add the zucchini to the wet ingredients to incorporate. Add the dry ingredients and beat until completely mixed.
6. Fill muffin cups which have been sprayed with cooking spray. Or, transfer to an 8" loaf pan which has been sprayed with cooking spray.
7. Bake in 350°F oven until risen and golden brown.