

## Zucchini Muffins or Zucchini Bread★

This recipe can be repeated in 3 rotating centers to make enough muffins for a class.



### What you need:

#### Dry Ingredients

- 1 ½ cups flour
- ½ teaspoon baking powder
- ½ teaspoon salt
- ½ teaspoon cinnamon
- ½ cup sugar

#### Wet Ingredients

- 2 eggs, washed 
- ½ cup oil
- 1 cup grated zucchini

### What you do:

1. Grate zucchini. Measure zucchini into a bowl.
2. Pour oil into bowl of grated zucchini.
3. Wash eggs. Break one egg at a time into a small bowl. Beat each egg and add to other wet ingredients.
4. In a separate bowl mix all dry ingredients. Mix well.
5. Add dry ingredients to wet ingredients. Mix well.
6. Put muffin papers into muffin tins. Fill to the top with batter.  
★ For zucchini bread pour batter into greased loaf pans.
7. Bake muffins or bread in oven at 350° for 25-30 minutes.
8. Enjoy your delicious zucchini muffins or bread!

