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

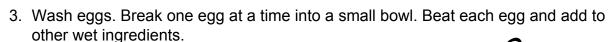
- 1 ½ cups flour
- ½ teaspoon baking powder
- ½ teaspoon salt
- ½ teaspoon cinnamon
- ½ cup sugar

Wet Ingredients

2 eggs, washed 1/2 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.



- 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!

