



CHOCOLATE AND ZUCCHINI MUFFINS

60 grams butter

1/4 cup olive oil

½ cup of sugar

2 eggs

1 teaspoons vanilla extract

1/2 cup of milk

2 ½ cups of plain flour

4 tablespoons cocoa

2 small zucchini grated

100g choc bits

Pre heat oven to 160

Grease 3 x 12 mini muffins tins

Cream butter, oil, sugar, eggs, vanilla and milk then sift in dry ingredients

Combine gently and then add zucchini (squeeze liquid out of zucchini) and choc bits

Spoon into mini muffin tins, do not not overfill and bake for aprox 10 minutes or until a skewer comes out clean. Place cooked muffins on a cooling rack.