



## ***Zucchini Muffins***

Preheat your Caliber oven to 350° F. Mix together dry ingredients (flour, cinnamon, salt, baking soda and baking powder) and set aside. Beat eggs. Mix in the oil, sugar, zucchini and vanilla. Add mixed dry ingredients and stir well. Put baking cups in cupcake baking tins and fill with mix to about 3/4 high. Bake for 25-30 minutes. Place a toothpick in the center of the cupcake to check doneness. If the toothpick comes out clean with no batter, then the muffins are definitely done.

### ***Ingredients for 24-28 muffins:***

- 3 eggs
- 1 cup vegetable oil
- 2 1/2 cups sugar
- 3 cups grated fresh zucchini
- 1 tablespoon vanilla
- 3 cups flour
- 1 tablespoon cinnamon
- 1 teaspoon salt
- 1 teaspoon baking soda
- 1 1/4 teaspoon baking powder
- 24-28 baking cups



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