

# Chocolatey Zucchini Muffins

Shhhh, don't tell them it's a healthier muffin. Zucchini, wheat flour, almond milk, and honey make them a better choice, while the More Than Olives Blood Orange Olive Oil is heart healthy and compliments the chocolaty richness.

Makes 12 muffins

- 1 ¼ Cup Whole Pastry or Regular Wheat Flour, sifted
- ⅓ Cup Unsweetened Cocoa Powder
- 1 Teaspoon Baking Soda
- ¼ Teaspoon Salt
- 3 Tablespoons More Than Olives Blood Orange Olive Oil
- ⅓ Cup Honey
- 1 Eggs
- 1 Teaspoon Vanilla Extract
- 1 Cup Shredded Zucchini
- 1 Ripe Banana, mashed
- ½ Cup Vanilla Almond Milk
- ½ Cup Chocolate Chips + more to top the muffins

Heat the oven to 350 degrees F. Place paper muffin liners into a muffin baking pan. Spray the inside of the liners with nonstick cooking spray or brush them with a little More Than Olives Blood Orange Olive Oil.

Shred the zucchini into a colander set in a bowl and let it sit for 10-15 minutes. Move the zucchini into a dish towel and squeeze it over the sink to get all the water out of the zucchini.

Add the flour, cocoa powder, baking soda, and salt into a bowl. Whisk them together to combine the dry ingredients.

In the bowl of a standing mixer, blend the More Than Olives Blood Orange Olive Oil, honey, vanilla, and egg. Mix on low until evenly combined. Then add in the zucchini, mashed banana, and vanilla almond milk. Blend again until well incorporated. Remove the bowl from the stand and fold in the chocolate chips.

Divide the batter into the paper muffin liners and top each muffin with a few chocolate chips.

Bake the muffins for 20-25 minutes. Muffins are done when a toothpick inserted in the middle comes out clean. Let them cool for 5 minutes in the pan and then move the muffins to a rack to cool completely.

Store leftover muffins in a container with a lid for a few days or place them in a plastic bag and put in the freezer to enjoy another day.