George Geary CCP

Zucchini Pineapple Muffins

Makes 1-1/2 dozen muffins 350°F

8oz

Muffin tins prepared with papers.

Moist and flavorful with a hit of spice! Spread on a little cream cheese for a decadent taste!

all-purpose flour 3 cups 2 tsp baking soda 1 tsp salt freshly ground nutmeg 3/4 tsp 1/2 tsp baking powder 1/2 tsp ground cinnamon 1/2 tsp ground cloves 3 large eggs 2 cups granulated sugar Canola Oil 1 cup pure vanilla extract 2 tsp 2 cups zucchini, shredded

pineapple, crushed and drained

- 1. In a large bowl, whisk flour, soda, salt, nutmeg, baking powder, cinnamon and cloves until well combined. Set aside.
- 2. In a medium bowl, whisk eggs, sugar and oil. Add it to the dry mixture and blend until fully mixed. Mix in zucchini and pineapple.
- Scoop into prepared muffin tins. Bake until a toothpick inserted into the center comes out clean, about 22-25 minutes. Cool in the pan for 10 minutes. Remove and cool completely.