



# HIDDEN VEGGIE MUFFINS

*with Choc-o-lotta*



Servings: 12 Muffins ⌚ 40 Minutes

## HOT HOT HOT

**Inside Tips:** Use apple cider vinegar to get a moister and fluffier zucchini bread. Stirring milk and apple cider vinegar together produces a mixture that is similar to buttermilk, an ingredient which is often used for achieving fluffier dessert textures. In a medium bowl or glass combine milk and apple cider vinegar. Stir with a spoon and set aside for later.

## WHAT YOU NEED

### Ingredients

- 1 ½ Cup Choc-o-lotta Mix Dilettoso
- 1 Egg
- 1 Ripe banana
- ½ Cup Raw Zucchini, grated and well squeezed
- 1 Tablespoon Oil or Melted Butter (we love Ghee!)
- ½ Cup Milk of choice
- 1 Teaspoon Apple cider vinegar Optional, see HOT HOT HOT Tip\*
- 4 Medium Strawberries
- 2 Tablespoons Sugar-Free Chocolate Chips

## HOW TO DO IT

1. **PREHEAT** the oven to 350 F°(180 C°)
2. **GRATE** the zucchini, then squeeze them thoroughly to remove any extra water using a clean towel. Set aside.
3. **BEAT** the egg together with mashed banana, and oil, a large mixing bowl. Whisk until combined, then add the grated zucchini and stir well.
4. **SIFT IN** Choc-o-lotta Dilettoso mix into the wet ingredients. Gradually, pour in the milk or milk mixture (see HOT HOT HOT Tip) prepared before, while mixing with a spatula or hand whisk. Stir until you get a lump-free smooth batter.
5. **FOLD** through the chocolate chips.
6. **FILL** ¾ of each muffin liner with the batter, sprinkle with more chocolate chips and top with a thin strawberry slice.
7. **BAKE** in a hot oven for 30 to 35 minutes. Make sure you do not over bake the muffins; they are ready when you insert a toothpick into the center and it comes out clean.
8. **NOW** Enjoy!

*Buon Appetito!*