



SNEAKY VEGGIE MUFFINS

with Choc-o-lotta



Servings: 12 Muffins ⌚ 30 Minutes

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Inside Tips: You can store them in an airtight container at room temperature for up to 3 days. For a longer storage, pop them into the refrigerator for up to a week, or freeze them in a zip lock bag for up to three months.

WHAT YOU NEED

Ingredients

- 2 Cups 1 Cup Choc-o-lotta Dilettoso Mix
- 1 Medium Carrot - grated
- 1 Medium Zucchini - grated, liquid squeezed out
- 1 Cup Spinach - chopped
- 2 Eggs
- 4 Tablespoon Melted Butter or Oil of Choice (Avocado, Coconut or Olive Oil)
- 1/4 Cup Milk of Choice
- 1/2 Cup Semi-Sweet Chocolate Chips, plus more to top

HOW TO DO IT

1. **PREHEAT** the oven to 350 degrees F, and grease or line a 12-cup muffin tin with cupcake liners.
2. **PLACE** the zucchini, carrot, spinach, egg, milk, and oil in a blender and process until smooth.
3. **POUR** the mixture into a large mixing bowl, add your Choc-o-lotta Dilettoso mix, and stir until combined. Be careful not to overmix.
4. **ADD** chocolate chips and fold to combine.
5. **DISTRIBUTE** the batter in the prepared muffin tin, until each cup is 3/4 full. Top with more chocolate chips.
6. **BAKE** for about 18-20 minutes, until the toothpick inserted in the center comes out mostly clean.
7. **LET** them cool for 10 minutes then remove the muffins from the muffin tin to a cooling rack.

Buon Appetito!