# Chocolate Zucchini Muffins have bits of chocolate chips. So, so good.Chocolate Zucchini Muffins

**Ingredients:**

30 ml margarine

40 ml oil

90 ml sugar

1/2 egg

30 ml buttermilk

2 ml vanilla

150 ml flour

1.5 ml baking powder

2 ml baking soda

20 ml cocoa

1/2 ml cloves

1/2 ml cinnamon

1 ml salt

125 ml grated, packed zucchini (about ¼ of a medium- sized zucchini)

30 ml chocolate chips

**Method:**

1. Pre- heat oven to 375 F. Grease a muffin pan and set aside.
2. Cream the margarine and sugar in large bowl until light and fluffy. Add oil, egg, vanilla, and buttermilk and mix until well blended.
3. Mix dry ingredients together in small bowl and add to creamed mixture and blend. Stir until just moistened.
4. Fold in grated zucchini and chocolate chips. Pour into loaf pan.
5. Bake for 20- 25 minutes or until toothpick comes out clean or tops are spongey.