

Gluten Free

Zucchini Muffins

Ingredients

- 2 large eggs
- 3 tablespoons vegetable oil
- 1/2 teaspoon cinnamon
- 1 1/2 cups rolled oats
- 1/3 cup sugar
- 1 medium zucchini, grated (~ 1 1/2 cups)
- 1 teaspoon vanilla extract
- 1/2 cup cranberries (or other dried fruit)
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1/4 teaspoon salt

Method

1. Preheat oven to 180 degrees Celsius. Line muffin trays with cases or grease.
2. In a blender, pulse oats until finely ground. Add dry ingredients and pulse to mix.
3. Add remaining ingredients except cranberries, blend until smooth.
4. Fold in the cranberries. Spoon into prepared cases.
5. Bake for 15-17 minutes, or until a toothpick comes out clean. Cool in tin/s for 5 minutes before turning out onto a wire cooling rack.