

# VEGAN ZUCCHINI MUFFINS

## INGREDIENTS:

- 1 2/3 cup whole wheat flour
- 1 cup loosely packed muscovado sugar
- 1 t baking soda
- 1/2 t baking powder
- 1/4 t cinnamon
- 1/4 t kosher salt
- 1 cup canned coconut milk
- 1 t vanilla extract
- 1/2 cup coconut oil, melted
- 1 3/4 cup freshly grated zucchini (or 2 small guys)

## DIRECTIONS:

1. Preheat oven to 350F. Line a 12-cup muffin pan with liners or parchment squares. Whisk the dry ingredients. Add the wet. Fold in the zucchini. Divide between the lined muffin cups. Bake for 20-30 minutes. Or until a skewer inserted in the center comes out clean.
2. Eat 2 right away. Give 3 to a hottie. Hoard the rest for your drive to work.