

Zucchini Muffins
2 dz. muffins

Tools and Utensils:		
2 Muffin pans 1 medium mixing bowls Mixer, mixer bowl and paddle attachment		Measuring cups Measuring spoons #12 portion scoop
Ingredients	Amounts	Procedure
Flour	3 c.	<ol style="list-style-type: none"> 1. Preheat 350° F for muffins. 2. Prepare muffin pans with paper liners. Set aside. 3. In one medium-mixing bowl, measure and combine flour, baking soda, baking powder, salt, cinnamon, and nutmeg. Set aside. 4. In the mixer bowl, combine orange zest, sugar, oil, extract and eggs. 5. Add flour mixture, mixing just until combined. 6. Add grated zucchini and chopped nuts, mixing until just combined. 7. Portion (2/3 full) batter into portion batter into prepared muffin pans. 8. Bake 25-30 minutes or until tests done. 9. Remove pans and cool completely on racks. <p>*Excellent served warm with Lemon Curd.</p>
Baking soda	1 t.	
Baking powder	¼ t.	
Salt	1 t.	
Cinnamon	1 t.	
Nutmeg	1 t.	
Orange zest, minced	1 T.	
Sugar	2 c.	
Vegetable Oil	1 c.	
Vanilla extract	2 t.	
Eggs	3	
Zucchini, grated	2-2½ c.	
Pecans, chopped	½ c.	
		