

# Vegan Chocolate Zucchini Muffins (Oil Free!)

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Prep time

15 mins

Cook time

20 mins

Total time

35 mins

You'd never guess these incredibly moist 100% whole grain Vegan Chocolate Zucchini Muffins have zero oil and are packed with veggies! Whip up a batch for easy healthy breakfasts on-the-go. Serves: 12

Ingredients

- 1 cup whole wheat flour (*either pastry flour or I sifted flour*)
- ¼ cup almond meal (*I used coconut flour*)
- ¼ cup cocoa powder
- ½ cup sugar (*I used organic sugar-cross between brown and granulated sugar*)
- 1¼ tsp baking powder
- ¾ tsp baking soda
- ½ tsp salt
- ½ tsp cinnamon
- 3 small over-ripe bananas, mashed
- 1 heaping cup grated zucchini (don't squeeze water out)
- 1 tbsp almond milk
- 1 tsp vanilla extract
- ¼ cup chocolate chips (I used mini) + more for topping (*I used carob chips*)

Instructions

1. Preheat oven to 350F. Grease muffin tin/line with liners and set aside.
2. Place flour, almond meal, cocoa powder, sugar, baking powder, baking soda, salt, and cinnamon in a medium mixing bowl, stirring until combined.
3. Place bananas in a large mixing bowl and mash with a fork. Add zucchini and almond milk, and vanilla.
4. Pour half of dry mixture into wet mixture stirring just until combined. Repeat with the rest of the dry mixture. Fold in chocolate chips.
5. Fill sprayed muffin tin evenly with batter. Top each muffin with additional chocolate chips.
6. Bake for about 20-22 minutes, or until set.

Notes

Adapted from Happy Herbivore's Chocolate Zucchini Muffins, adapted from [hummusapian.com](http://hummusapian.com)