

Savory Zucchini Muffins with Cheese

Equipment

Box Grater
Muffin Pan
Silicone Baking Cups
Glass Mixing Bowls

Ingredients

2 $\frac{1}{4}$ cups (270 g) all-purpose flour
2 teaspoons baking powder
 $\frac{1}{2}$ teaspoon baking soda
1 teaspoon salt
 $\frac{1}{4}$ teaspoon freshly ground pepper
2 large eggs
1 cup minus $\frac{1}{2}$ tablespoon (220 ml) whole milk
 $\frac{1}{4}$ cup + 1 $\frac{1}{2}$ tablespoons (70 g) extra virgin olive oil
1 cup (115 g) grated zucchini
1 cup (110 g) cheddar cheese grated
1 green onion finely chopped
1 tablespoon fresh thyme chopped

Instructions

- Preheat the oven to 375°F (190°C). Line a muffin pan with parchment paper liners or silicone cups.
- In a large bowl, whisk together the flour, baking powder, baking soda, salt, and pepper.
- In a separate bowl, beat the eggs, milk, and olive oil.
- Pour the wet ingredients into the dry ingredients and stir gently until just combined. Avoid overmixing.
- Fold in the grated zucchini, cheddar, green onions, and thyme. The batter will be thick, that's normal!
- Spoon the batter into the muffin cups, filling each about $\frac{3}{4}$ full.
- Bake for 20-25 minutes, or until the tops are golden and a toothpick inserted into the center comes out clean.

- Let the muffins cool in the pan for 10 minutes, then transfer to a wire rack to cool completely.
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