MEAL*Genius*®

Zucchini Chocolate Chip Muffins

Active Time: 10 minutes | **Total Time:** 30 minutes | **Serves:** 12

Nutrition Information Per Serving

143.5 calories, 13.43 g carbohydrate, 1.46 g fiber, 11.97 g NET carbs, 2.2 g protein, 10.38 g fat

Ingredients

- 8 Tbsp(s) Enjoy Life Foods Semi-Sweet Chocolate Chips
- 2 large(s) organic eggs
- 1/4 tsp(s) sea salt
- 4 Tbsp(s) organic virgin coconut oil
- 1 tsp cinnamon
- 1/4 cup(s) coconut flour
- 1 1/2 medium(s) organic zucchini, grated
- 1/4 tsp(s) baking soda
- 4 Tbsp(s) honey
- 1/4 tsp(s) cream of tartar

Preparation

1. Preheat oven to 350 degrees F.
2. In a medium bowl, whisk together coconut flour, salt, baking soda, cream of tartar and cinnamon.
3. In a large bowl, combine eggs, oil, honey and grated zucchini.
4. Thoroughly mix dry ingredients into wet, then stir in chocolate chips.
5. Line a muffin tin with unbleached baking cups. Scoop batter into each, filling 3/4 full.
6. Bake for 18-22 minutes or until a toothpick inserted in the center comes out clean.
7. Cool and serve.