



Makes: 24 muffins

Prep Time: 20 minutes Cook Time: 17 minutes

Total Time: 37 minutes

## Ingredients

- 3 cups all-purpose flour
- 1 tsp kosher salt
- 2 tsp baking powder
- 1 tsp baking soda
- 1 tbsp ground cinnamon
- 3 large eggs
- 1 cup vegetable oil
- 1 cup granulated sugar
- 3/4 cup light brown sugar, lightly packed
- 1 tbsp vanilla extract
- 2 cups finely grated zucchini (no need to wring out)
- coarse sugar, for topping

## Instructions

Preheat oven to 425°F. Line 24 muffin cups with paper liners, or spray with nonstick cooking spray.

In a large bowl, whisk together the flour, salt, baking powder, baking soda and cinnamon. Set aside.

In a medium bowl, whisk together the eggs, oil, sugars and vanilla. Gradually add the wet ingredients to the dry ingredients and mix until just combined. Fold in the zucchini until evenly incorporated.

Fill liners 2/3 full with batter and sprinkle with coarse sugar.

Place muffins in preheated oven and bake at 425°F for 10 minutes. Leave the muffins in the oven and the oven door closed and reduce the heat to 350°F and continue baking for an additional 6-7 minutes or until the muffins are golden brown and cooked through. Allow the muffins to cool in the pan for 5 minutes then place the muffins on a wire rack to cool completely.

*Recipe by My Baking Addiction*

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