



# Chocolate Chip Zucchini Muffins

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Chocolate Chip Zucchini Muffins: Incredibly moist, flavorful muffins made with plenty of fresh zucchini and a generous helping of chocolate chips.

**Course** Dessert

**Cuisine** American

**Prep Time** 15 minutes

**Cook Time** 20 minutes

**Total Time** 35 minutes

**Servings** 14 muffins

**Calories** 326kcal

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## Ingredients

### Muffins

- ½ cup (120 ml) canola oil or vegetable oil
- ½ cup (120 ml) milk
- ½ cup (100 g) granulated sugar
- ½ cup (100 g) light brown sugar tightly packed
- 1 large egg lightly beaten
- 1 ½ teaspoon [vanilla extract](#)
- 2 ¼ cup (280 g) [all-purpose flour](#)
- 2 teaspoons baking powder
- 1 teaspoon cinnamon
- ½ teaspoon salt
- 1 ½ cup (175 g) grated zucchini patted dry with paper towel
- 1 ½ cup (255 g) semisweet chocolate chips
- coarse sugar, for sprinkling (regular granulated sugar will also work)

## Instructions

1. Preheat oven to 425F (220C) and line muffin tin with paper liners. Set aside.
2. In large bowl, combine oil, milk, and sugars, whisking well until well-combined and ingredients are not separated (oil and milk should not be separating and sugar should be mostly dissolved).  
½ cup canola oil, ½ cup milk, ½ cup granulated sugar, ½ cup light brown sugar
3. Add egg and stir well. Stir in vanilla extract.  
1 large egg, 1 ½ teaspoon vanilla extract
4. In a separate, medium-sized bowl, combine flour, baking powder, cinnamon, and salt.

2 ¼ cup all-purpose flour, 2 teaspoons baking powder, 1 teaspoon cinnamon,  
½ teaspoon salt

5. Give your wet ingredients another brief whisking to ensure ingredients are well combined, and then, using a spatula, carefully fold dry mix into liquid (do not over-mix, a few flour lumps are OK at this point).
6. Fold in grated zucchini and chocolate chips.  
1 ½ cup grated zucchini, 1 ½ cup semisweet chocolate chips
7. Evenly divide batter between prepared muffin cups, filling each liner ¾ way full.
8. Sprinkle muffin batter generously with coarse sugar.  
coarse sugar, for sprinkling
9. Bake on 425F (220C) for 8 minutes and then reduce the oven temperature to 350 (175C) **(do not open the oven door or remove the muffins, just leave them in and reduce the temperature)** and bake another 10-12 minutes. Do not over-bake or your muffins will dry out!

## Nutrition

Serving: 1muffin | Calories: 326kcal | Carbohydrates: 41g | Protein: 4g | Fat: 16g | Saturated Fat: 5g | Cholesterol: 17mg | Sodium: 98mg | Potassium: 216mg | Fiber: 2g | Sugar: 22g | Vitamin A: 46IU | Calcium: 60mg | Iron: 2mg

Chocolate Chip Zucchini Muffins <https://sugarspunrun.com/chocolate-chip-zucchini-muffins/> Find more great recipes at SugarSpunRun.com!