

Zucchini Basil Corn Muffins

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Ingredients

2 eggs
¾ cup milk
⅔ cup vegetable oil
1 cup corn meal
1 cup all purpose flour
¼ cup sugar
1 tablespoon baking powder
½ teaspoon salt
2 cups shredded zucchini
2 tablespoons finely chopped fresh basil
¼ cup shredded Parmesan cheese

Instructions

1. Preheat oven to 425 degrees.
2. In a large bowl, whisk the eggs, milk and oil.
3. Combine the corn meal, flour, sugar, baking powder, and salt and pour into the egg mixture. Stir until just combined. Don't over-mix.
4. Stir in the zucchini, basil, and Parmesan. Again, don't over-mix.
5. Prepare a muffin pan with non-stick spray and fill it with the batter. Bake for 20-25 minutes or until golden brown. Makes 12 muffins.