

ZUCCHINI MINI-MUFFINS

- 2-1/2 cups sugar
- 11 tablespoons butter
- 3 cups shredded zucchini
- 2/3 cup water
- 4 eggs
- 3-1/2 cups flour
- 2 teaspoons baking soda
- 1-1/2 teaspoons salt
- 1 teaspoon ground cinnamon
- 1 teaspoon ground cloves
- 1/2 teaspoon baking powder
- 2 teaspoons vanilla
- (2/3 cup nuts (coarsely chopped), if using)
- 2/3 cup raisins, if using)

Preheat the oven to 350 degrees F. Grease two dark metal 24 count mini-muffin pans. Set aside.

Mix the sugar and butter in a large mixing bowl.

Stir in the zucchini, water, and eggs.

Mix in the flour, baking soda, salt, cinnamon, cloves, powder, and vanilla.

Stir in the nuts and raisins, if using.

Divide the batter among the mini-muffin cups. (1 tablespoon per cup.)

Bake for about 10 minutes, check for doneness with a toothpick.

