



Zucchini Basil Muffins

Equipment

- grater
- scissors
- muffins tins
- 2 large bowls
- measuring cups
- 1 whisk

What to do

1. Preheat the oven to 200°C/425°F.
2. Grease muffin tins.
3. Combine the eggs, milk and oil in a large bowl.
4. Combine the flour, sugar, salt and baking powder in another bowl and add to the liquid mixture in batches, stirring to blend.
5. Add the grated zucchini and the basil (finely chopped with scissors) and stir to blend.
6. Fill each muffin cup about 1/2 full. Sprinkle the top with the cheese.
7. Bake for about 20 minutes, until the tops are golden brown and puffy.
6. Serve while still warm, with a salad.

Ingredients

- 2 large eggs
- 3/4 cup whole milk
- 2/3 cup extra virgin olive oil
- 2 x 1/2 cups white flour
- 1/4cup sugar
- 2 teaspoons salt
- 1 table spoon baking powder
- 2cups grated zucchini
(about 2 medium zucchini)
- 2tablespoons finely julienned
fresh basil leaves
- 1/2 cup freshly grated cheese

From The Garden

- basil
- zucchini