

## ZUCCHINI MUFFINS

- 2 cups flour
- 1 cup shredded zucchini
- \* 3/4 cup wheat germ
- 1/2 cup packed light brown sugar
- \* 1 tblsp baking powder
- \* 1 tblsp buttermilk powder
- 1/2 tsp baking soda
- 3/4 cup water
- 1/4 cup oil
- \* 1 egg, beaten

In a large bowl mix well flour, zucchini, wheat germ, sugar, baking powder, buttermilk powder, baking soda. Set aside.

In a small bowl mix well water, oil and egg; stir into flour mixture just to blend. Spoon into 12 greased muffin pans, or \* 6 jumbo muffin pans.

Bake in preheated 375 degree oven for 20 to 25 minutes or until golden.

These muffins are great with \*Great Oak Honey or your favorite jam. They freeze well and are a great way to use all those zucchinis coming now!

\* Available at the [Country Gourmet](#)

[Country Gourmet](#)  
547 Summer Street  
Barre, MA 01005

(978) 355-6999 / (888) 355-6999  
[JavaBelle@Net1Plus.com](mailto:JavaBelle@Net1Plus.com)  
[www.thecountrygourmet.net](http://www.thecountrygourmet.net)