

Chocolate Veggie Muffins

RECIPE BY
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Ready in **20 minutes**

Ingredients

- 2 eggs
- 1 banana
- 1 cup grated carrots
- 1 cup loosely packed spinach
- 1 cup grated zucchini
- 1/4 cup coconut oil or butter
- 1/4 cup milk
- 1/3 cup honey
- 1/3 cup yogurt (Greek or plain)
- 1 teaspoon vanilla extract
- 1 1/4 cup flour
- 1 teaspoons baking soda
- 1 teaspoons baking powder
- 1/3 cup cocoa powder
- 1/4 teaspoon salt
- 1/2 cup chocolate chips

Directions

1. Blend together the veggies & wet ingredients in a blender or food processor (we use a hand blender)
2. Mix together all of the dry ingredients.
3. Add in the mixture from the blender and stir together.
4. Spray muffin tin or place paper in muffin cups and spoon the muffin mixture into the cups.
5. Top with extra chocolate chips and bake in oven at 350 F for 20 minutes