



Lemon Blueberry Zucchini Muffins

Ingredients

- 2 LARGE EGGS, LIGHTLY WHISKED
- 1/2 CUP PLAIN GREEK YOGURT
- 1/2 CUP MAPLE SYRUP OR HONEY
- 2 TBSP ANY OIL
- 1 LEMON, JUICE & ZEST
- 2 CUPS SHREDDED ZUCCHINI, LIGHTLY SQUEEZED
- 2 TSP BAKING POWDER
- 1/2 TSP BAKING SODA
- 1/4 TSP SALT
- 1 CUP WHEAT FLOUR
- 1 1/3 CUP WHITE FLOUR

Prep Time

- PREP | 10 MINUTES
- COOK | 25 MINUTES
- READY IN | 45 MINUTES
- YIELD | 20 MUFFINS

Directions



- 1 PREHEAT OVEN TO 350° AND LINE 2 MUFFIN TINS WITH LINERS.
 - 2 IN A LARGE MIXING BOWL ADD EGGS, YOGURT, MAPLE SYRUP, OIL, LEMON JUICE & ZEST, ZUCCHINI, BAKING POWDER & SODA AND SALT. WHISK WELL TO COMBINE.
 - 3 ADD FLOUR AND STIR GENTLY TO MIX. BE CAREFUL NOT TO OVER MIX.
 - 4 USING A LARGE SPOON, FILL 2 MUFFIN TINS WITH BATTER, FILLING EACH LINER 2/3 FULL.
 - 5 BAKE FOR 25 MINUTES OR UNTIL TOOTHPICK INSERTED IN THE MIDDLE COMES OUT CLEAN.
 - 6 REMOVE FROM THE OVEN AND LET MUFFINS COOL IN THE TIN OR TRANSFER TO RACKS.
-  TOP WITH A LEMON GLAZE FOR A FRESH TWIST!