

Zucchini Muffins II

Susan Waugh

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*1 1/2 cups cake flour
1 teaspoon baking soda
1 teaspoon cinnamon
1/2 teaspoon ginger
1/4 teaspoon ground cloves
1/4 teaspoon salt
2 large eggs
3/4 cup firmly packed light
brown sugar
1/2 cup safflower oil
2 cups grated zucchini,
firmly packed
2/3 cup coarsely chopped
walnuts*

In a bowl, sift the flour, baking soda, cinnamon, ginger, cloves and salt.

In a bowl, beat the eggs, sugar and oil until smooth and fluffy. Add the zucchini and beat until smooth. Add the dry ingredients and walnuts and blend until moistened. Do not overbeat.

Grease and flour muffin tins or place paper liners in the cups.

Bake for 20 to 25 minutes or until a pick comes out clean.

Cool on a wire rack and wrap tightly when cold.

(These muffins will keep well for two to three days when tightly covered.)

Per Serving (excluding unknown items): 2335 Calories; 121g Fat (46.0% calories from fat); 26g Protein; 292g Carbohydrate; 2g Dietary Fiber; 424mg Cholesterol; 2001mg Sodium. Exchanges: 9 Grain(Starch); 1 1/2 Lean Meat; 22 1/2 Fat; 10 1/2 Other Carbohydrates.