**ZUCCHINI & CRANBERRY MUFFINS**

From Elaine Walpole’s Kitchen



*The best zucchini bread muffins ever. Moist, sweet, packed with shredded zucchini, walnuts, dried cranberries, and spiced with vanilla, cinnamon and nutmeg.*

*For those of you who prefer to use oil over butter, use 1 cup vegetable oil instead of butter. I've made these both ways, and the butter version tastes better.*

**Prep time:** 25 minutes **Cook time:** 30 minutes

**Yield:** Makes 12-14 muffins

**INGREDIENTS**

3 cups grated fresh zucchini

2/3 cup melted unsalted butter

1 1/3 cup sugar

2 eggs, beaten

2 teaspoons vanilla

2 teaspoons baking soda

Pinch of salt

3 cups all-purpose flour or Einkorn flour

2 teaspoons cinnamon

½ to 1 drop YL Cinnamon Bark Essential Oil

1/2 teaspoon nutmeg

1 cup walnuts (optional)

1 cup raisins or dried cranberries (optional)

**METHOD**

You don't need a mixer for this recipe.

Preheat the oven to 350°F (175°C). In a large bowl combine the sugar, eggs, and vanilla. Stir in the grated zucchini and then the melted butter. In a separate bowl, mix together the flour, baking soda, nutmeg, cinnamon, and salt. Stir these dry ingredients into the zucchini mixture. Stir in walnuts, raisins or cranberries if using.

Coat each muffin cup in your muffin pan with a little butter or vegetable oil spray. Use a spoon to distribute the muffin dough equally among the cups, filling the cups up completely. Bake on the middle rack until muffins are golden brown, and the top of the muffins bounce back when you press on them, about 25 to 30 minutes. Test with a long toothpick or a thin bamboo skewer to make sure the center of the muffins is done. Set on wire rack to cool for 5 minutes.

Remove muffins from the tin, let cool another 20 minutes.

***Note****: If you are including walnuts and dried fruit, you will likely have more batter than is needed for 12 muffins. I got about 14 muffins from this batch, and that included filling the muffin cups up as far as they could possibly go (above the surface of the muffin tin).*