

## Chocolate Chip Zucchini Muffins

1-1/2 cups all-purpose flour  
3/4 cup white sugar  
1 teaspoon baking soda  
1 teaspoon ground cinnamon  
1/2 teaspoon salt  
1 egg, lightly beaten  
1/2 cup vegetable oil  
1/4 cup milk  
1 tablespoon lemon juice  
1 teaspoon vanilla extract  
1 cup shredded zucchini  
1/2 cup miniature semisweet chocolate chips  
1/2 cup chopped walnuts

### Directions:

Preheat oven to 350 degrees. Grease 12 muffin cups, or line with paper muffin liners.

Combine flour, sugar, baking soda, cinnamon, and salt in a large bowl. Mix egg, oil, milk, lemon juice, and vanilla extract in a bowl; stir into dry ingredients until just moistened. Fold in zucchini, chocolate chips, and walnuts. Fill prepared muffin cups 2/3 full.

Bake in preheated oven until a toothpick inserted into the center of a muffin comes out clean, 20 to 25 minutes.

*Makes 12 muffins*