



Recipe Developed by Ellen Adams
for Cooking With Heroes
at EquiCenter, INC.

Lemon Zucchini Muffins with Easy Lemon Glaze

Ingredients:

1 C buttermilk
1/3 C vegetable oil
1/3 C sugar
1 egg
Zest of one lemon
2 C grated zucchini
1 C all purpose flour
1 C whole wheat flour
1 tsp baking powder
1/2 tsp baking soda
1/2 tsp salt

Directions:

1. Preheat oven to 400 degrees F. Butter muffin tin.
2. In a large bowl, stir together buttermilk, oil, sugar, and egg until smooth. Stir in lemon zest and zucchini, then add flours, baking powder, baking soda, and salt. Stir dry ingredients into wet just until combined.
3. Evenly scoop muffin dough into muffin tin. Bake in preheated oven for 18-20 minutes until golden brown and toothpick inserted into largest muffin comes out dry.
4. Allow muffins to cool a few minutes and then transfer to a wire rack to cool.
5. When muffins are cool, whisk together powdered sugar, lemon juice, and water until smooth. Dunk and swirl the top of each muffin in the glaze, and allow the excess glaze to drip off before placing it back on the wire rack to set. Glaze will harden and be ready to eat in just a few minutes.