



Zucchini Bran Muffins

Ingredients:

- 2 cups bran cereal
- 1 cup shredded zucchini
- ¾ cup milk
- 1 egg
- ½ cup sugar
- ½ cup vegetable oil
- 1 ½ cups unbleached flour
- 2 teaspoons baking powder
- ½ teaspoon each of ginger and cinnamon

Directions:

Preheat the oven to 375 degrees. In a large bowl, mix together bran cereal, zucchini, milk, egg, oil, and sugar. Set aside. Sift together flour, baking powder, and spices, and then add to bran mixture. Stir until just moistened. Drop batter into 12 well greased muffin pans about ¾ full. Bake for 30 minutes or until muffins are brown on top and firm to the touch. Serve warm or cool on wire rack. These muffins can be wrapped in airtight plastic wrap and frozen. Yield: 24 muffins.

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