

# **Chocolate Chip Zucchini Muffins (Vegan & Paleo)**

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If you're looking to transition into a healthier lifestyle, these Chocolate Chip Zucchini Muffins are the perfect way to cure your sweet tooth and get your vegetables in at the same time! I've been making these for a while using regular eggs, but recently I've made them completely Vegan by using Chia Eggs! Not only does it provide you with a dose of chia seeds in each muffin, but it also removes all of the extra cholesterol that regular eggs typically add! These muffins are Paleo, Vegan, Gluten Free, & 100% Delicious! They're super easy and make a great addition to breakfast, lunch, or as a night time snack!

## **INGREDIENTS:**

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- 2 Chia Eggs (2 Tbsp chia seeds mixed with 6 Tbsp water, let sit for 10 minutes)
- 1/4 Cup Maple Syrup
- 1 tsp Vanilla Extract
- 1/4 cup Unsweetened Apple Sauce
- 2 cups Almond Flour
- 2 Tbsp Coconut Flour
- 2 tsp Baking Powder powder
- Pinch of Salt
- 1/2 Medium Zucchini, grated and drained\*(see notes)
- 1/2 Cup Hu Gems roughly chopped

## **INSTRUCTIONS:**

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1. Preheat your oven to 350°F and line a cupcake/muffin pan with paper muffin liners.

2. In a large bowl, mix together your Almond Flour, Coconut Flour, Salt, & Baking Powder. Next mix in your Chia Eggs, Maple Syrup, Vanilla Extract, & Applesauce using a hand mixer.
3. Add in your Grated Zucchini & Hu Gems, and mix to combine.
4. Fill each liner with a 1/4 cup of batter and bake for 22 minutes. Remove from oven and allow to cool for 15 minutes, Enjoy! Refrigerate any leftover in an airtight container for up to 5 days!

## NOTES:

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1. Add grated zucchini to a small cup and drain water by compacting it with a spoon and pouring the excess water out. The more water you can remove, the better!

***MAKES 10 MUFFINS!***

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