

Fabulous Zucchini Muffins for Passover

Cook & Prep Time: 50 minutes | Serves 10 |

Ingredients:

3/4 cup potato starch
1 1/4 cups ground almonds
1 cup sugar
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon ground cinnamon
½ cup of maple syrup
1/2 teaspoon salt
1 cup oil
4 eggs
2 zucchinis, peeled and shredded (small size, not large)

Preparation:

1. Preheat oven to 350°F.
2. In a large bowl, combine potato starch, ground almonds, sugar, baking powder, baking soda, cinnamon, and salt.
3. In a separate bowl, whisk together the oil, eggs, and maple syrup.
4. Stir wet ingredients into the dry ingredients until just moistened. (Do not over mix the batter!)
5. Fold in the shredded zucchini.
6. Fill lined muffin tins almost to the top and bake for 30 minutes.