



Pumpkin and zucchini muffins

Recipe Gluten-free, dairy-free (casein-free) and hypotoxic

By: Cuisine l'Angélique



PORTIONS: **15**
PREPARATION: **25 MINUTES**
COOKING: **30 to 35 MINUTES**

ORGANIC INGREDIENTS

- 1 pack [Muffin mix from Cuisine l'Angélique](#)
- 5 ml (1 tsp) ground cinnamon
- 1 ml (1/4 tsp) ground nutmeg
- 1 ml (1/4 tsp) ground ginger
- 3 pinches of ground cloves
- 2 large eggs (110 g)
- 375 g (1 1/2 cups) pumpkin puree
- 100 g (1/2 cup) light olive oil
- 5 ml (1 tsp) of vanilla extract
- 110 g (1 cup) grated zucchini
- 80 g (1/2 cup) semi-sweet chocolate chips
- 50 g (1/2 cup) pecans, chopped
- Additional pecans, for garnish

PREPARATION

1. Preheat the oven to 180 °C (350 °F).
2. In a small bowl, combine the following dry ingredients: muffin mix and spices. Set aside.
3. In a large bowl, combine the eggs, pumpkin puree, oil and vanilla extract. Beat with an electric mixer until smooth (about 2 minutes).
4. Stir in the dry ingredients and beat, still using an electric mixer, until the dough begins to thicken (about 1 minute).

5. Add the grated zucchini, chocolate chips and chopped pecans and mix everything thoroughly with a wooden spoon.
6. Divide batter into paper-lined muffin cups. Place half a pecan on each muffin.
7. Bake on center rack for about 30 to 35 minutes, or until a toothpick inserted in the center comes out clean.
8. Remove from the oven and let cool on a wire rack.

TIP

See the product sheet of this mix to see [nutritional values and ingredients](#).

VARIATION

Discover exciting [variations](#) with our muffin mix.