

Two-Tone Zucchini and Carrot Muffins

Recipe By Yidi Fischman



Cooking and Prep:  35
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Serves:  8

Contains: 

Preference: Parve

Difficulty: Easy

Occasion: Passover

Diet: Vegetarian, Gluten Free

Source: Whisk by Ami

Magazine

Ingredients (15)

For the Zucchini Half

- 3 zucchini
- 2 potatoes
- pinch white pepper
- pinch sugar
- salt, to taste

1 and 1/2 tablespoon oil, divided

2 tablespoons potato starch

2 eggs

For the Carrot Half

3 large carrots

pinch white pepper

pinch sugar

salt, to taste

1 and 1/2 tablespoon oil, divided

2 tablespoons potato starch

2 eggs

Start Cooking

Prepare the Muffins

1. Preheat oven to 350 degrees Fahrenheit.
2. Process zucchini with the potatoes in a food processor with the kugel or chopping blade. Remove to a strainer set over a bowl, and drain the zucchini (a lot of water will drip down into the bowl).
3. Remove zucchini to a large bowl and add pinch white pepper, pinch sugar, and 1/2 tablespoon oil. Sift potato starch over zucchini and mix to combine. Add eggs, salt, additional pinch sugar, and remaining tablespoon of oil. Mix well. Set aside.
4. Process carrots in a food processor with a kugel or chopping blade. Combine with remaining ingredients as in step 3.
5. Grease a muffin tin well. Scoop a spoonful of carrot into muffin cup so that it is halfway full. Flatten. Top with a scoop of the zucchini mixture and fill muffin cup to the top. Repeat with remaining batter.
- 6.

Bake for 25 minutes, or until mini kugels are firm to the touch.

Note:

Yields 12 mini muffins.