

Moist Zucchini Muffins (Gluten Free)

Recipe By Rivky Kleiman



Cooking and Prep:  50
m

Serves:  10

Contains: 

Preference: Parve

Difficulty: Easy

Occasion: Passover

Diet: Vegetarian, Gluten Free,
Pescetarian

Source: Family Table by
Mishpacha Magazine

Have a hard time getting your family to eat their veggies? Try serving these zucchini muffins. They're irresistible... Hard to believe they're kosher for Passover.

Ingredients (11)

Main ingredients

- 3/4 cup potato starch
- 1 and 1/4 cups ground almonds
- 1 cup sugar
- 1 teaspoon **Haddar Baking Powder**

- 1 teaspoon Gefen Baking Soda
 - 1 teaspoon ground cinnamon
 - 1/2 teaspoon salt
 - 1 cup oil
 - 4 eggs
 - 1/2 cup maple syrup
 - 2 small zucchinis, peeled and shredded
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Start Cooking

Prepare Muffins

1. Preheat oven to 350 degrees Fahrenheit (180 degrees Celsius).
2. In a large bowl, combine potato starch, ground almonds, sugar, baking powder, baking soda, cinnamon, and salt.
3. In a separate bowl, whisk the oil, eggs, and maple syrup together.
4. Stir into the dry ingredients until just moistened. (Do not overmix, as this causes settling.)
5. Fold in the shredded zucchini.
6. Fill lined muffin tins almost to the top.
7. Bake for 30 minutes.

Note:

Make sure that the maple syrup is *kosher for Passover*.

Instead of muffins, this recipe can be made in a single 9x13 inch pan or two nine inch round pans. For a 9x13-inch pan, bake for one hour, and a little less for a nine inch round pan.

Variation:

For a lower fat version, use 1/2 cup oil with 1/2 cup applesauce instead of a full cup of oil.

Credits

Photography: Daniel Lailah

Styling: Amit Farber