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Zucchini Muffins

- 2 Cups all purpose flour
- 1 Cup brown sugar
- 2 Tsp baking soda
- 2 Tsp cinnamon
- 1/8 Tsp nutmeg
- 1/8 Tsp ginger
- 1/8 Tsp allspice
- 1/2 Tsp salt
- 2 Cups grated zucchini
- 1 Apple peeled, cored and grated
- 3 Eggs
- 2 Tsp vanilla
- 1/2 Cup unsweetened apple sauce
- 1/2 Cup oil (vegetable or canola)

Preheat oven to 350 degrees.

In a large bowl combine first 8 ingredients.

Add the zucchini and apple.

In a separate bowl beat together the last 4 ingredients.

Stir into the flour mixture until batter is just combined, do not overmix.

Spoon into well greased muffin cups, filling to the top and bake for 20 minutes.