

## Zucchini carrot muffins

- 1 1/3 cup vegetable oil
- 4 eggs
- 1 1/3 cup sugar
- 1-cup brown sugar
- 2 teaspoons vanilla
- 4 cups flour
- 1-teaspoon baking soda
- 1-teaspoon baking powder
- 4-teaspoon cinnamon
- 3 cups shredded zucchini
- 1 cup shredded carrots

Heat oven to 375

In a mixing bowl, beat the oil with eggs, sugar, and vanilla

Combine the flour, soda, baking powder, salt and cinnamon; add wet ingredients, stirring until blended. Fill muffin cups about  $\frac{3}{4}$  full; sprinkle with cinnamon sugar or granulated sugar, if desired. Bake for 20 minutes.

Makes 24 muffins