

## Courgette and Chocolate Muffins

400 gr s.r flour  
400 gr brown sugar  
400 ml oil  
4 eggs  
1 heaped teasp. cinnamon  
150 gr cocoa  
1 teasp. baking powder  
3 large courgettes or marrow

### Ganache

½ pt. double cream (plant based is ok)  
200 gr good quality chocolate drops or  
broken chocolate pieces

Grate or finely chop the courgettes, leave to sit for a few minutes., quite a lot of water will be produced but add this to the mixture.

Mix flour, sugar, cinnamon, cocoa and eggs, add the oil. Beat in a mixer or by hand until smooth.

Gradually add the courgettes to the mixture making sure they are all well mixed together.

Pop the mixture into baking cases ¾ full. Bake in a hot oven 180° Gas 5 for 15 minutes. Insert a skewer to see if comes out clean, if not continue to cook for a further 2 -3 minutes. Courgettes are very wet so may take longer than some cakes to cook.

### Gluten Free:

Substitute Gluten Free Flour for a Gluten Free Cake.

### Vegans:

Remove Eggs add 1 teasp apple cyder vinegar to mixture and an extra teasp baking powder. They won't rise as much but will taste ok.

### Topping

Make a chocolate ganache and top the Muffins, this will make them very rich and delicious.

Gently heat the cream until just below boiling. Pour over the chocolate, gradually beat until the chocolate is melted. Keep stirring every 10 minutes. Slowly the ganache will thicken, use to top the Muffins.