

# Pumpkin Spice Zucchini Muffins

## Ingredients

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2 Cup	grated zucchini
2/3 cup	melted butter
1/2 cup	pumpkin puree
1 1/3 cups	sugar
2	eggs, beaten
2 tsp	vanilla
2 tsp	baking soda
	Pinch of salt
3 cup	all-purpose flour
2 tsp	cinnamon
1/2 tsp	nutmeg
1/2 tsp	cloves

## Sugar Topping

3 Tbsp	melted butter
	Raw sugar

## Directions

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1. Preheat the oven to 350°F.
2. In a large bowl combine sugar, eggs, and vanilla. Add the pumpkin and eggs. When these are combined, add the melted butter.
3. In a separate bowl, combine the dry ingredients. Slowly add to the zucchini mixture.
4. Brush each muffin cup with melted butter and spoon mixture into the cups, filling to the top.
5. Bake for 20 minutes. Brush tops with butter and sprinkle with sugar. Bake an additional 5-7 minutes
6. Remove and cool on a wire rack.