

## **Zucchini Pecan Texas Muffins**

- 2 cups Sugar
- 3 cups Flour
- 1 ½ teaspoons Baking Powder
- 1 teaspoon Baking Soda
- 1 teaspoon Salt
- 1 ¼ teaspoon Ginger
- 1 ¼ teaspoon Cinnamon
- 4 Large Eggs (5 medium eggs)
- ½ cup Safflower Oil (use oil of your choice)
- 2 teaspoons of Vanilla
- 2 cups Shredded Zucchini (packed)
- 1 ¼ cups Chopped Pecans ( or walnuts)

### **Directions**

Add dry ingredients first, mix well; beat eggs lightly, then pour wet ingredients into dry ingredients. Mix all ingredients together with a wooden spoon until all ingredients are well blended (don't forget to scrape the sides of the bowl). Fold in zucchini, then pecans. Fill large cupcake sleeves with one half cup of batter. Bake at 325 degrees for 30 minutes or until toothpick stuck in center comes out clean. Good luck and enjoy.