



Zucchini & feta cheese muffins

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 big zucchini (about 250 grams), grated
- 200 grams of wheat flour
- 100 grams of whole wheat flour
- 3 tea spoon of baking powder
- 2 eggs
- 1/2 cup of oil
- 2/3 cup of milk
- 250 grams of feta cheese, cubed
- 4 table spoon of pumpkin seeds
- 4 table spoon of sunflower seeds
- 1/2 table spoon of oil for greasing baking tray

Instructions

1. Mix eggs, oil and milk to smooth mixture.
2. In separate bowl mix both flours together with baking powder.
3. Add flour to wet ingredients bit by bit and continue stirring.
4. Add zucchini, feta and seeds, mix gently using spoon, not food processor.
5. Grease muffins baking tray and pour the dough in.
6. Bake 25 min in preheated oven in 180 degrees.