

Zucchini Muffins

Ingredients

3 eggs
1/2 cup oil
1/2 cup unsweetened applesauce
1 1/2 cup white sugar
1/2 cup brown sugar
2 cups of zucchini, grated
3 cups of flour, sifted
1 teaspoon baking soda
1/4 teaspoon baking powder
3 teaspoons cinnamon
1 teaspoon salt

Directions

1. Beat the eggs until they are light and fluffy
2. Add the sugar, oil and zucchini and applesauce
3. Blend well with a spoon
4. Mix the dry ingredients and add to the egg mixture; blend well
5. Spoon mixture into greased muffin tins
6. Bake at 325 for 20 minutes for regular sized muffins or 12 minutes for mini muffins.

Old Fashioned Lemonade

Slice 5 or 6 lemons in half and squeeze each of them into a large measuring cup (you should have about 1 1/2 cups of juice). Remove any seeds.

In a large pitcher combine juice and sugar. Stir in 2 quarts of cold water and serve over ice.

*to get more juice out of the lemons roll them on your table or countertop.

This will soften them up and make them a lot juicier.