**Chocolate Zucchini Muffins**

**180 mL** all-purpose [flour](http://www.chatelaine.com/ingredient/flours/)

**60 mL** [cocoa powder](http://www.chatelaine.com/ingredient/cocoa-powder/)

**2 mL** [baking powder](http://www.chatelaine.com/ingredient/baking-powder/)

**2 mL** [baking soda](http://www.chatelaine.com/ingredient/baking-soda/)

**1 mL** [salt](http://www.chatelaine.com/ingredient/salt/)

**1** [egg](http://www.chatelaine.com/ingredient/eggs/)

**125 mL**granulated [sugar](http://www.chatelaine.com/ingredient/sugar/)

**60 mL** [milk](http://www.chatelaine.com/ingredient/milk/)

**30 mL** [canola oil](http://www.chatelaine.com/ingredient/canola-oil/)

**125 mL** grated [zucchini](http://www.chatelaine.com/ingredient/zucchini/), excess liquid squeezed out

1. Preheat oven to 375.
2. Line pans with 6 papers.
3. Combine flour, cocoa powder, baking powder, baking soda and salt in a medium bowl. Make a well.
4. Combine remaining ingredients in a small bowl.
5. Add liquid to dry and stir gently.
6. Scoop to make muffins.
7. Bake for 18-23 minutes, toothpick test.

Write out the tasks that make up your cleaning job.

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Safety Concerns for this recipe:

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