



Chocolatey Caramel Zucchini Muffins

Ingredients:

- 2 packets of Diet Right Chocolate Mug Cake
- ½ tsp baking powder
- 2 egg yolks
- 2 tsp olive oil
- 1 tbsp Walden Farms Caramel Syrup
- 2 tsp water
- ½ cup finely grated zucchini (squeeze excess water out)

Directions:

1. Preheat oven to 350° F.
2. Sift chocolate chips from one packet of Diet Right Mug Cake and set aside.
3. In a small bowl, place both mug cakes and baking powder.
4. In another bowl, whisk egg yolks, oil, caramel syrup, water and zucchini.
5. Mix wet ingredients into dry ingredients, combining well.
6. Spoon into parchment-lined mini muffin tin.
7. Bake for 13-15 mins.
8. Melt chocolate chips that you set aside.
9. Use this to garnish finished muffins.

Servings: makes 1 serving.

Each serving = 2 protein products, 2 oz. lean protein, ½ cup select vegetables, 1 extra.

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