

Zucchini Corn Bread Muffins

Ingredients

- 1/3 cup Marzetti® Slaw Dressing
- 11/4 cups Buttermilk, low fat
- 2 cups Cornmeal mix, self-rising
- 1 cup Zucchini, grated
- 1/8 tsp Baking soda
- 1 large Egg
- 2 tbsp Butter, melted

Marzetti Products



Marzetti The Original Slaw Dressing 1 Gallon Bottle

Preparation

- 1. Preheat oven to 400 degrees F.
- 2. Mist a 12-cup muffin tin with non-stick vegetable oil spray. Set aside.
- In a large mixing bowl, combine cornmeal mix and baking soda.
- In a medium mixing bowl, whisk together Marzetti[®]
 Slaw Dressing, buttermilk, egg, and melted butter and pour into dry ingredients.
- 5. Add zucchini and cheese and fold mixture together just until moistened.
- 6. Spoon batter into muffin tins.
- 7. Bake for 14-16 minutes or until a toothpick inserted into center comes out clean.
- 8. Cool.

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