



Zucchini Corn Bread Muffins

Ingredients

- 1/3 cup Marzetti® Slaw Dressing
- 1 1/4 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.
3. In a large mixing bowl, combine cornmeal mix and baking soda.
4. 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.