



# Easy vegan Chocolate Muffins

🕒 Preparation time: 15 minutes

👤 Portions: 6

🕒 Cooking time: 30 minutes

**Total time: 45 minutes**

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## Ingredients (9 muffins)

- 3 tbsp. (30 g) ground flax seeds
- 120-130 g (4.5 oz) zucchini (grated)
- 200 g (7 oz / 1.6 cups) (spelt) flour
- 100 g (0.5 cups) cane sugar (or coconut sugar)
- 60 g (2.1 oz) margarine + some margarine for greasing the baking tin
- 1-2 tsp. cinnamon
- 2 tsp. baking powder
- 1 pinch of salt
- 180 ml (0.7 cups/ 6 oz) plantbased milk (such as e.g. oat milk or almond milk)
- 2.5 tbsp cocoa powder (20 g/0.7 oz)
- Optional: 15-20 g (0.5-0.7 oz) vegane Chocolate or couverture (I use vegan [Vivani chocolate](#))

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## Instructions (15 minutes preparation + 30 minutes baking time)

1. Preheat oven to 180 °C/ 356 °F fan. Grease the hollows of the muffin tray with margarine
2. Mix the ground flax seeds with 4 tbsp. of water and let it soak for about 5 minutes. Wash and grate the zucchini.
3. Mix all the ingredients (except the chocolate couverture) together. Afterwards finely grate the couverture/chocolate with a grater and mix into the dough. Fill the dough into the muffin tray.
4. Bake muffins at 180 °C/ 356 °F fan for about 30 minutes (stick test).
5. Take the muffins out of the oven, cover them again with some grated vegan chocolate (optional) and enjoy.

Tip: I take the still hot muffins and immediately grate some more vegan chocolate over them. The chocolate then melts on the muffins and spreads wonderfully over the surface. Mmmmmh!