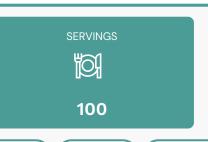


# **Corn and Zucchini Muffins**







MORNING MEAL

BRUNCH

BREAKFAST

## Ingredients

0.3 teaspoon baking soda
3 tablespoons canola oil
1 cup self-rising cornmeal mix
1 large eggs
0.8 cup corn kernels fresh (3 small ears)
0.3 cup milk 1% low-fat
2 tablespoons onion minced
0.3 teaspoon salt

2 tablespoons sugar

	1 cup flour whole wheat	
	6 ounce carton yogurt plain fat-free	
	1 cup zucchini shredded	
Eq	<b>Juipment</b>	
	bowl	
	oven	
	knife	
	whisk	
	muffin liners	
	measuring cup	
Di	rections	
	Preheat oven to 42	
	Lightly spoon flour and cornmeal mix into dry measuring cups; level with a knife.	
	Combine flour, cornmeal mix, sugar, baking soda, and salt in a large bowl; stir with a whisk.	
	Make a well in center of mixture.	
	Combine yogurt and next 3 ingredients in a small bowl; stir with a whisk.	
	Add zucchini, corn, and onion; stir.	
	Add vegetable mixture to flour mixture, stirring just until moist.	
	Spoon batter evenly into 12 muffin cups coated with cooking spray; coat batter with cooking spray.	
	Bake at 425 for 15 minutes or until muffins spring back when touched lightly in center.	
	Nutrition Facts	
	44 7401 7 20 2001	
	PROTEIN 11.71% FAT 28.03% CARBS 60.26%	
Properties		

Glycemic Index:1.12, Glycemic Load:0.18, Inflammation Score:-1, Nutrition Score:0.89434783452231%

## **Flavonoids**

Isorhamnetin: 0.01mg, Isorhamnetin: 0.01mg, Isorhamnetin: 0.01mg, Isorhamnetin: 0.01mg Quercetin: 0.05mg, Quercetin: 0.05mg, Quercetin: 0.05mg, Quercetin: 0.05mg

### Nutrients (% of daily need)

Calories: 17.86kcal (0.89%), Fat: 0.58g (0.89%), Saturated Fat: 0.07g (0.44%), Carbohydrates: 2.79g (0.93%), Net Carbohydrates: 2.51g (0.91%), Sugar: 0.52g (0.58%), Cholesterol: 1.93mg (0.64%), Sodium: 33.6mg (1.46%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.54g (1.08%), Manganese: 0.06mg (3.1%), Phosphorus: 21.32mg (2.13%), Folate: 6.26µg (1.57%), Vitamin B1: 0.02mg (1.46%), Selenium: 0.98µg (1.41%), Vitamin B2: 0.02mg (1.09%), Fiber: 0.27g (1.09%), Calcium: 10.42mg (1.04%)