Zucchini and Dutch Chocolate Muffins

1. Set oven to 180c, and arrange 2 x wire racks to allow for muffins to rise.

2. In a bowl mix together with a wooden spoon the following ingredients:
   2 cups of brown sugar
   2 cups of plain flour
   2 teaspoons of bi-carb soda
   1 teaspoon salt
   3 teaspoons cinnamon

3. Stir in:
   1 cup of vegetable oil
   4 beaten eggs
   and mix well.

4. Add 3 cups of grated zucchini
   1 teaspoon of vanilla essence
   1/4 cup Dutch cocoa

5. Spoon mixture into muffin tins lined with sprayed muffin cases.

6. Bake for approx. 20 minutes and cool in pans.

7. Drizzle with a little chocolate icing if desired.