Zucchini Muffins Made Vegan

Wet Ingredients:
- Bob's Red Mill Egg Replacer: 2 Tbls to 4 Tbls of water
- Brown sugar: 1/4 cup
- White sugar: 1 cup
- Zucchini: 1 1/2 cups
- Pure vanilla extract: 1 teaspoon
- Tophé Rice Bran Oil: 1/2 cup

Dry Ingredients:
- All-purpose flour: 1 1/2 cups
- Salt: 1/4 teaspoon
- Baking soda: 1/2 teaspoon
- Baking powder: 1/2 teaspoon
- Ground cinnamon: 1/2 teaspoon

Optional~ but so worth it!
- Chopped Walnuts: 1/2 cup
- Vegan chocolate morsels: 1/2 cup

Directions:

1. Mix the egg replacement and water in a small bowl and let it sit to become thick.
2. Combine the ingredients listed in the wet ingredients section in mixer bowl adding egg replacement while your mixer is on the #2 setting. Turn it off when everything is blended completely. I place my dry ingredients in a 4 cup measuring cup so it is all together and can be easily poured into the wet now in the mixer bowl.
3. Turn on the mixer on the #2 setting and slowly pour the dry into the wet. I increase the speed higher once all the ingredients are poured in to thoroughly mix it and the batter will become more wet. Add the walnuts and chocolate morsels last.
4. Preheat your oven to 350 degrees Fahrenheit
5. Set timer for 20 - 25 minutes
6. Put muffin papers in the muffin pan
7. Spoon batter into each muffin paper cup evenly distributed.
8. Place in the oven to bake.