

Laura Brown's Subvert the Dominant Paradigm Muffins

For those with way too much zucchini...

Preheat the oven to 350 F.

Place zucchini in a food processor and process until somewhere between a puree and a pate (note- this recipe requires you to use your own judgement).

Place in bowl. Add almond meal in roughly an equal quantity until the mixture is a nice blend of green and brown colors.

Add egg whites until it's relatively easy to mix. Consistency should be a bit mushy, like a brownie batter, not liquid like cake batter. If you put in too much egg white add a little more almond meal.

If you'd like it sweeter you can add powdered ginger to taste.

Spoon into non-stick muffin tin- or if you don't believe in non-stick cookware, use a little oil of your choice to avoid having to scour the muffin tin.

Bake for about 30 minutes or until tops are browning nicely. Consistency should be somewhat custardy. Store in the refrigerator-these are perishable.