Pineapple zucchini muffins

3 eggs

1 cup sugar

1 cup oil

2 tbsp. vanilla

2 cups zucchini (grated and drained) press between paper towels to reduce moisture

Sift: 3 cups flour, 1 tsp. baking powder, 1 tsp. baking soda, 1 tsp. salt

1 can (20oz) chunk pineapple, crushed and drained

1 cup sliced almonds (optional)

1/2 cup raisins (optional)

Beat eggs until fluffy. Add sugar, vanilla, oil, zucchini, flour, baking powder, salt and baking soda. Stir in pineapple, raisins, nuts and mix well. Use an ice cream scoop to 2/3 fill paper muffin tins. Bake 20-40 minutes depending on size of muffins at 350 degrees.