

Zucchini Brownies

- ½ cup vegetable oil
- 1** ½ cups sugar, white
- 2** tsp. vanilla extract
- 2** cups unbleached flour
- ½ cup cocoa powder, unsweetened
- 1** ½ tsp. baking soda
- 1** tsp. salt
- 2** cups zucchini, shredded
- ½ cup walnuts, chopped
- 6** tbsp. cocoa powder, unsweetened
- ¼ cup butter
- 2** cups confectioners sugar
- ¼ cup milk
- ½ tsp. vanilla extract

Method

1. For the Brownies: Preheat the oven to 350 degrees. Grease and flour a 9 x 13 pan. Dusting with cocoa powder instead of flour will eliminate the white, powdery bottoms

2. In a large bowl, mix together the oil, sugar, and vanilla until well-blended.

3. Combine the flour, 1/2 cup cocoa baking soda, and salt. Stir into the sugar mixture. Fold in the zucchini and walnuts.

4. Spread evenly in the pan, then back for 25 to 30 minutes. Brownies should spring back when touched.

5. For the Frosting: Melt the butter and stir in the 6 tablespoons of cocoa powder. Set aside to cool. In a medium bowl, blend together the confectioners' sugar, milk, and 1/2 teaspoon vanilla. Stir in the cocoa mixture. Spread over cooled brownies before cutting.

Notes



the brownie mixture will not look right, and you will be tempted to add eggs. Avoid the temptation! The brownies will bake up into a wonderfully moist brownie.



Servings/Yield

24 servings
24 brownies

Difficulty



NUTRITION FACTS

Servings: 24

Amount Per Serving

Calories: 209

Total Fat: 8.07g

Cholesterol: 5mg

Sodium: 178mg

Total Carbs: 33.00g

Dietary Fiber: 1.60g

Sugars: 22.81g

Protein: 2.54g