

ZUCCHINI BROWNIES!

Ingredients

- **Frozen Zucchini steam-in-bag (Zucchini puree)**
- **1/2 cup vegetable oil**
- **1 1/4 cups white sugar**
- **1 tsp. Vanilla**
- **2 cups flour**
- **1/3 cup unsweetened cocoa**
- **1 tsp. Baking soda**
- **1 tsp. Salt**
- **1 cup milk chocolate chips**



Directions:

- 1. Pre-heat oven to 350 degrees and spray a cake pan with oil.***
- 2. Following directions on bag, steam Zucchini in microwave. Place in food processor with 1 to 2 tbsp. of water and blend until smooth.***
- 3. In the bowl of an electric mixer, mix together oil, sugar, and vanilla. Combine the flour, cocoa, baking soda, and salt and stir into the sugar mixture. Mix in zucchini puree and chocolate chips. The mixture should be dry, don't worry the zucchini will make the brownies moist when it is baking!***
- 4. Press batter evenly into the pan.***
- 5. Bake cake for 30 to 40 minutes in the 350 degree oven.***