

Zucchini Brownies

These **Zucchini Brownies** are moist & delicious!

Brownie Ingredients:

½ cup vegetable oil
1 ½ cups white sugar
2 tsp. vanilla extract
2 cups all-purpose flour
½ cup unsweetened cocoa powder
1 ½ tsp. baking soda
1 tsp. salt
2 cups shredded zucchini
(use a hand grater)
½ cup chopped walnuts



Preheat oven to 350 degrees.

Grease & flour a 9 x 13 inch baking pan. In a large bowl, mix together the oil, sugar & 2 tsp. vanilla until well blended. Combine flour, ½ cup cocoa, baking soda & salt; stir into the sugar mixture. Fold in the zucchini & walnuts. "Spread" evenly into the prepared pan (Mix will appear a little dry). Bake for 25-30 minutes until brownies spring back when gently touched.

Frosting Ingredients:

6 tbsp. unsweetened cocoa powder
¼ cup margarine
2 cups confectionary sugar
¼ cup milk
½ tsp. vanilla extract

To make the frosting:

Melt together the 6 tbsp. of cocoa & margarine; set aside to cool. In a medium bowl, blend the confectionary sugar, milk & ½ tsp. vanilla. Stir in the cocoa mixture. Spread over cooled brownies & cut into squares. Enjoy!