

zucchini brownies

recipe: adapted slightly from allrecipes.com

- 1/2 cup canola oil
- 1 1/2 cups white sugar
- 2 teaspoons vanilla extract
- 2 cups all-purpose flour
- 1/2 cup unsweetened cocoa powder
- 1 1/2 teaspoons baking soda
- 1 teaspoon salt
- 2 cups shredded zucchini
- 1/2 cup chopped walnuts or pecans (optional)

Preheat oven to 350°F. Grease a 9×13 inch baking pan.

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

Combine the flour, cocoa, baking soda and salt. Stir the flour mixture into the oil mixture. Fold in the zucchini and walnuts/pecans (if using). When first combining the ingredients, they may seem dry, but as you fold in the zucchini, a doughy mixture will form. Don't fret. Trust me.

Gently press the dough/batter evenly into the prepared pan. Bake for 25 to 30 minutes, until brownies spring back when gently touched or a cake tester comes out clean(ish).

Top with a dusting of icing sugar or your favourite chocolate frosting. Or eat 'em plain. I'm not judging. (But why wouldn't you just make some frosting?)

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