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**Chocolate Zucchini Brownies**

**Season:** Spring

**Serves:** 1 batch makes 20 small pieces

**Recipe source:** Kids Spot

**Fresh from the garden:** Zucchini

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| **Equipment:**Slice tray and baking paperLarge bowlMeasuring cups and spoonsGraterKnifeChopping boardsSpatula  | **Ingredients:**1 cup raw sugar½ cup vegetable oil2 tsp vanilla2 cups self raising flour¼ cup cocoa2 eggs (lightly beaten)1 tsp salt1 ½ zucchinis (grated)½ block chopped dark chocolate3 tbs icing sugar |

**What to do:**

1. Pre heat oven to 160 degrees. Line slice tray with baking paper.
2. Grate zucchini and chop chocolate. Set aside.
3. In a bowl combine sugar, oil, vanilla, sifted flour, cocoa, eggs and salt. Stir in the chocolate and grated zucchini until well combined.
4. Pour mixture into prepared tin.
5. Bake for 30-35 minutes until cooked through. Allow to cool then cut into 20 pieces. Sprinkle with icing sugar.