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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 paper  Large bowl  Measuring cups and spoons  Grater  Knife  Chopping boards  Spatula | **Ingredients:**  1 cup raw sugar  ½ cup vegetable oil  2 tsp vanilla  2 cups self raising flour  ¼ cup cocoa  2 eggs (lightly beaten)  1 tsp salt  1 ½ zucchinis (grated)  ½ block chopped dark chocolate  3 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.