

Chef Dennis' Zucchini Brownies

Ingredients

- ½ cup vegetable oil
- 1½ cups sugar
- 1½ teaspoons vanilla
- 1 egg
- 2 cups flour
- ½ cup unsweetened cocoa powder
- 1½ teaspoons baking soda
- 1 teaspoon salt
- 2 cups shredded zucchini

Directions

1. Preheat oven to 350 degrees F
2. Spray a 9x13 pan with cooking spray and set aside
3. Combine oil, sugar & vanilla together in a large bowl and mix until well combined
4. Add egg and mix until well blended
5. Add flour, cocoa powder, baking soda and salt and stir until well combined
6. Stir in zucchini. Batter will be on the drier side. Don't panic, the moisture from the zucchini will come out while baking and moisten it up perfectly.
7. Pour and spread out evenly in prepared pan
8. Bake for 25-30 minutes until done

Serving Size 9

Chocolate Frosting

Ingredients

- ¼ cup butter (salt-free)
- ¼ cup Shred zucchini fine
- 6 Tablespoons unsweetened cocoa
- 2 cups powdered sugar
- 1 teaspoon vanilla

Directions

1. Combine butter, zucchini, and cocoa in a medium microwave safe bowl
2. Microwave for 1-2 minutes until butter is melted and mixture is warm
3. Stir together
4. Add powdered sugar and vanilla and mix until smooth
5. Spread over cooled brownies