

Zucchini Brownies

Brownie Ingredients

1/2 cup vegetable oil
1 1/2 cup white sugar
2 tsp vanilla extract
2 cups all-purpose flour
1/2 cup unsweetened cocoa powder
1 1/2 tsp baking soda
1 tsp salt
2 cups shredded zucchini (squeeze liquid out)
1/2 cup chopped walnuts

Frosting Ingredients

6 Tbsp unsweetened cocoa powder
1/4 cup margarine
2 cups confectioners' sugar
1/4 cup milk
1/2 tsp vanilla extract

Directions

Preheat oven to 350 degrees. Grease and flour a 9 x 13 inch baking pan. In a large bowl, mix together the oil, sugar and 2 teaspoons vanilla until well blended. Combine the flour, 1/2 cup cocoa, baking soda and salt; stir into the sugar mixture. Fold in the zucchini and walnuts. Spread evenly into the prepared pan. Bake for 25 to 30 minutes in the preheated oven, until brownies spring back when gently touched.

To make the frosting, melt together the 6 tablespoons of cocoa and margarine; set aside to cool. In a medium bowl, blend together the confectioners' sugar, milk and 1/2 teaspoon vanilla. Stir in the cocoa mixture. Spread over cooled brownies before cutting into squares.

Submitted by: Cecilia Green



Was zucchini a crop that Alice Giles harvested from her Bartlett garden?

“My favorite way to use up some of the big zucchini crop we have every year in our Bartlett garden”