

# Zucchini Brownies

Yield: 24 Brownies



## Ingredients

- 2 Zucchini, Shredded
- 100g Eggs
- 262g Sunbutter
- 165g Honey
- 200g Brown Sugar
- 2 Teaspoons Vanilla Extract
- 115g Cocoa Powder
- 100g Whole Wheat Flour
- 2 Teaspoons Baking Powder
- 1 Teaspoon Salt
- 54g Canola Oil
- 170g Chocolate Chips + Extra for Topping

## Preparation Instructions

1. Preheat oven to 350°F. Shred zucchini & squeeze shreds to drain excess liquid, then set aside.
2. In a large bowl, combine eggs, sunbutter, honey, brown sugar, vanilla extract, and canola oil.
3. In a separate bowl, combine whole wheat flour, baking powder, salt, and cocoa powder.
4. Mix the dry ingredients into the wet ingredients and mix until combined. Add the shredded zucchini and chocolate chips. Mix until just combined.
5. Spread batter onto a parchment lined baking sheet and spread evenly. Top with additional chocolate chips if desired.
6. Bake for 15-20 minutes until cooked through.
7. Cool slightly, then cut & enjoy!

