

DARK CHOCOLATE ZUCCHINI BROWNIES



Has everyone out there figured out what to do with all the zucchini in your garden? I remember once going to the doctor and as usual they had to draw blood. I went into the room where they do it and looked up and there was a big poster that said: "Never plant Zucchini unless you have a lot of friends!". Boy isn't that the truth! It is a good thing that now there are so many healthy recipes that use Zucchini. This recipe is so great! I did not tell my husband and the kids ahead of time that these were Zucchini based. I just sat back and waited. Everyone loved them! My daughter ate two. When I told them, they were astonished. These taste like just a really yummy brownie. All from scratch and a lot healthier than traditional brownies!

Brownie Ingredients |

- 2 cups chopped, raw zucchini
- 1/4 cup oil
- 1/2 cup Greek yogurt
- 1 1/4 cups granulated sugar
- 1 tablespoon vanilla extract
- 1 cups Manini's Gluten Free Multi-Purpose Flour
- 1/2 cup unsweetened cocoa powder
- 1 1/2 teaspoons baking powder
- 1 teaspoon salt

Frosting Ingredients |

- 1 cup semisweet chocolate chips
- 1/4 cup evaporated milk
- 2 tablespoons butter
- 1 teaspoon vanilla
- 1 cup powdered sugar

For the Brownies |

Preheat oven to 350 degrees.

Line a 9 x 13 baking pan with parchment paper. When working with gluten free it is always best to line with parchment.

Peel your zucchini and chop, removing seeds.

In a blender, puree 2 cups zucchini, oil, yogurt, sugar and vanilla. Set aside. In a large bowl, whisk together flour, cocoa, baking powder and salt.



Add wet ingredients to dry ingredients and mix until thoroughly moistened. Pour batter into prepared pan, spread evenly.



Bake for 20-25 minutes, or until a toothpick comes out clean.

Remove from oven and let cool for 20 minutes. While the brownies are cooling, work on the frosting:

For the Frosting I

Combine chocolate chips, evaporated milk, butter and vanilla in a microwave safe bowl. Microwave for 3 minutes at 50% power.

Remove bowl from the microwave and whisk until chocolate chips are melted and your frosting is smooth. Add powdered sugar and whisk together until smooth. Spread your frosting evenly over brownies, preferably while they are still a little warm.

