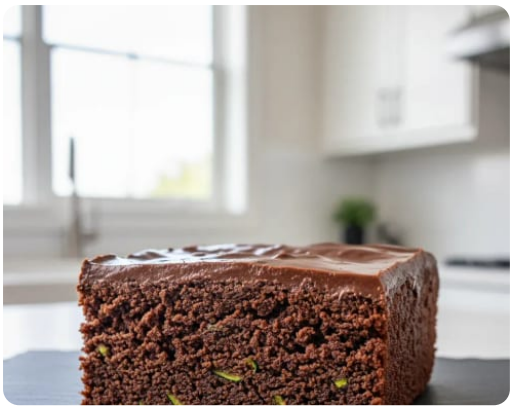


Zucchini Bread Recipes

Best Zucchini Brownies Fudgy with Hidden Veggies

15 min Prep time	**30 min** Cook time	**45 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Wet Ingredients

- [ ] 2 cups finely shredded zucchini (about 1 medium)
- [ ] 1/2 cup vegetable oil
- [ ] 1 cup granulated sugar
- [ ] 1/2 cup packed brown sugar
- [ ] 2 large eggs
- [ ] 2 teaspoons vanilla extract

Dry Ingredients

- [ ] 1 1/2 cups all-purpose flour
- [ ] 1/2 cup unsweetened cocoa powder
- [ ] 1 teaspoon baking soda
- [ ] 1/2 teaspoon salt
- [ ] 1 cup semi-sweet chocolate chips

Instructions

1. Preheat your oven to 350°F (175°C). Grease a 9x13 inch baking pan or line it with parchment paper, leaving some overhang for easy removal. Honestly, the parchment paper makes cleanup so much easier.

2. In a large bowl, whisk together the oil, both sugars, eggs, and vanilla until well combined. The mixture should look smooth and slightly thickened. Don't worry if it seems a bit thin - the zucchini will change the consistency.

3. Shred your zucchini using the large holes of a box grater. You should have about 2 cups packed. Add it directly to the wet ingredients - no need to squeeze out the moisture. Stir until the zucchini is evenly distributed throughout the mixture.

4. In a separate bowl, whisk together the flour, cocoa powder, baking soda, and salt. Sift the cocoa if it's lumpy. Gradually add the dry ingredients to the wet mixture, stirring just until combined. Overmixing will make your brownies tough.

5. Fold in the chocolate chips gently. The batter will be thick but pourable. Spread it evenly in your prepared pan, smoothing the top with a spatula. It might seem like there's not enough batter, but it will rise beautifully.

6. Bake for 25-30 minutes, until the edges look set but the center still has a slight jiggle. A toothpick inserted near the center should come out with moist crumbs, not clean. Remember, these continue to cook as they cool.

7 Let the brownies cool completely in the pan on a wire rack. This is the hardest part - waiting! But cutting them warm will make a mess. Once cooled, use the parchment paper to lift them out and cut into squares.

Nutrition per serving

280 kcal	4 g	42 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- Don't squeeze the zucchini - the natural moisture is what makes these brownies so fudgy
- For extra chocolate flavor, use Dutch-process cocoa powder
- These freeze beautifully - wrap individually and freeze for up to 3 months
- Add 1 cup of chopped walnuts or pecans for a nice crunch