

Zucchini and Chocolate Brownie

(makes 16 brownies)

Ingredients

- ½ cups of sugar
- ½ cup vegetable oil
- 2 cups plain flour
- ¼ cup cocoa
- 2 cups grated zucchini
- 2 teaspoons vanilla extract
- 1 teaspoon salt
- 1 ½ teaspoons baking powder
- 1 ¼ cups milk chocolate chips



Method

1. **Heat the oven** to 180c.
2. **Grease a lamington tray** with cooking spray and line it with baking paper, make sure the edges don't hang too far over the sides.
3. **In a large bowl** combine the sugar, oil and flour and combine with a wooden spoon until it looks like wet sand.
4. **Add the cocoa**, the grated zucchini, vanilla, salt and baking powder. Mix well until combined. Stir in 1 cup of chocolate chips.
5. **Pour the brownie** batter into the prepared tray and sprinkle ¼ cup chocolate chips over the top.
6. **Bake for around** 30 minutes, or until the brownie mixture is set.
7. **Cool completely** and then cut into squares and serve.

