

## ZUCCHINI BROWNIES

By Brenda Moore (Beverly Carter's Sister)

*Hand selected fresh zucchini from the garden of Beverly Carter, an employee of Goodwin College were used in this recipe.*

*Preheat oven 350 degrees. Grease pan with margarine.*

½ Cup Vegetable Oil

1 ½ Cup Granulated Sugar

2 Teaspoon Vanilla Extract

2 Cups All Purpose Flour, Sifted

½ Cup Unsweetened Cocoa Powder

1 ½ Teaspoon Baking Soda

1 Teaspoon Salt

2 Cup Shredded Zucchini

½ Cup Chopped Walnuts

Mix in a large bowl, oil, sugar, vanilla until blended

Combine flour, cocoa, baking soda, and salt

Stir flour mixture with sugar mixture

Fold Zucchini and walnuts, into the mixture

Spread evenly in the pan

Bake 25 to 30 minutes or until brownie spring back

*Note: This is a non-dairy recipe; and it will produce a fudge type brownie. However, if you'd like a cake type brownie, use the recipe above and add 2 eggs. Also, if you think you'll miss the flavor of butter in your brownie you may add ½ Teaspoon of butter extract. My son loves this variation of the recipe.*

## ICING

5 Tablespoon Unsweetened Cocoa Powder

¼ Cup Margarine

2 Cup Confectioner's Sugar

¼ Cup Milk

½ Teaspoon Vanilla Extract

Melt margarine with cocoa and set aside and cool

Blend together sugar, milk & vanilla

Stir in cocoa mixture

Spread evenly over brownies

*The brownies are just as delicious without the icing.*