



ZUCCHINI BROWNIES

½ cup vegetable oil
1½ cup sugar
2 tsp. vanilla
2 cup flour
½ cup cocoa

1½ tsp. baking soda
1 tsp. salt
2 cup shredded zucchini
½ cup chopped walnuts
2 eggs

INSTRUCTIONS

Preheat oven to 350. Mix oil, sugar, and vanilla until well blended. Combine flour cocoa, baking soda, and salt; stir into sugar mixture. Fold in zucchini and walnuts. Spread evenly into greased 9 X 13 pan. Bake for 20-30 minutes, just until brownies spring back when gently touched.

Icing:

6 Tbsp. cocoa
¼ cup milk
¼ cup butter
½ tsp. vanilla
2 cup confectioner sugar

Melt together cocoa and butter; set aside to cool. Blend together confectioner sugar, milk and vanilla. Stir in cocoa mixture. Spread over cooled brownies before cutting into squares.



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