

Yield: 16 brownies

Cook Time: 25-30 minutes

Ingredients:

- 1 1/2 cups granulated sugar
- 1/2 cup canola oil
- 2 cups all purpose flour
- 1/4 cup cocoa
- 2 cups shredded zucchini
- 2 teaspoons vanilla extract
- 1 teaspoon salt
- 1 1/2 teaspoons baking soda
- 1 cup chocolate chips

Directions:

1. Preheat oven to 350 degrees F. Grease an 8 x 11 baking pan with cooking spray, set aside.
2. In a stand mixer, combine sugar, canola oil, and flour, combine until mixture resembles wet sand. While mixing, on low, add cocoa, zucchini, vanilla extract, salt and baking soda. Mix until well combined. Stir in the chocolate chips.
3. Pour brownie batter into prepared pan and bake for 25-30 minutes or until a toothpick comes out clean and the brownies are set.
4. Cool on a wire rack. Cut brownies into squares and serve.

Recipe adapted from [Food Finery](http://FoodFinery.com) found at twopeasandtheirpods.com

