Whole Wheat Zucchini Brownies

Portion Size: 1 each   Yield: 24

Ingredients:

Canola Oil	2/3 cup
Eggs	2 each
Honey	2/3 cup
Pure Vanilla Extract	1 tsp
Whole Wheat Flour	2-1/4 cup
Baking Cocoa	½ cup
Kosher Salt	½ tsp
Baking Powder	2 tsp
Ground Cinnamon	½ tsp
Zucchini, Grated	1 lb
Dark Chocolate Chips	7-1/2 oz
Cooking Spray	as needed

Preparation:

1. Preheat oven to 350°F.
2. In a bowl, stir to combine oil, eggs, honey, and vanilla.
3. In a separate bowl, mix together whole wheat flour, cocoa, salt, baking powder, and cinnamon.
4. Create a well in the center of the dry ingredients. Pour wet ingredients into well. Stir until combined. Fold in zucchini and chocolate chips.
5. Spray sheet tray with cooking spray. Pour batter into pan and spread evenly.
6. Bake for 15-25 minutes, or until cooked through. Allow to cool.

Nutrition Information Per Serving:

Calories	Protein (g)	Carbs(g)	Fiber (g)	Sugar (g)	Total Fat (g)	Sat Fat (g)	Sodium (mg)
180	3	23	3	12.5	10	2.5	90

☑ RD APPROVED