

Zucchini Brownies with Dark Chocolate Chunks*

By

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Ingredients:

1/2 cup [almond butter](#)*
1 egg* (can substitute 1/3 cup applesauce, if eggs aren't tolerated)
1/2 cup shredded zucchini (100g)
1/4 cup [maple syrup](#) or honey (I prefer the honey, but it's just personal taste)
1/4 cup [unsweetened cacao or cocoa powder](#)
1 t. [Vanilla extract](#)* (use lemon juice if vanilla isn't tolerated)
1/2 t. [Baking soda](#)
1/2 t. [Sea salt](#)
1 medium zucchini, shredded & squeezed of excess liquid
1/4 cup chopped up dark chocolate (unsweetened baking chocolate, if you want less sweet. Otherwise, dark chocolate chips will work)

Directions:

Preheat oven to 350 degrees F

Line 8 x 8 [baking pan](#) with [parchment paper](#). Set aside.

Add all ingredients, except for zucchini and dark chocolate, and mix well.

Stir in zucchini and chocolate chips.

Pour batter into the baking pan.

Bake for 35 minutes, and check for doneness with a toothpick. (Should come out clean).

NOTE: Since these tend to be on the moist side, you may want to put them back in the oven until they reach a consistency to your liking.

Allow 15 minutes to cool before serving.