Sargent Choice Chocolate Zucchini Squares

Serves 16

Ingredients
1 cup whole wheat flour
½ cup unsweetened cocoa
1 ½ tsp baking soda
2 tsp cinnamon
¼ tsp nutmeg
2 large eggs
1 Tbsp vanilla extract
¼ cup granulated sugar
¼ tsp salt
¼ cup applesauce, unsweetened
2 cups grated zucchini
1 ½ cup semisweet choc chips

Directions

1. Preheat oven to 350 F. Spray an 8x8 baking pan with baking spray, or grease and flour the pan.
2. In a large bowl, whisk together flour, cocoa powder, baking soda, cinnamon, and nutmeg. Set aside.
3. In a separate bowl, whisk together eggs, vanilla extract, sugar, salt, and applesauce.
4. Slowly pour the wet ingredients into the dry ingredients while whisking to combine.
5. Using a spatula, mix in the shredded zucchini and chocolate chips until combined.
6. Pour the batter into the prepared pan.
7. Bake in preheated oven for 18 minutes, or until toothpick inserted in the center comes out almost clean.
8. Let cool in pan completely.

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