



Chocolate Fudge Zucchini Cookies

Ingredients

- 1 ¼ cups all-purpose flour
- ¼ teaspoon baking soda
- ¼ teaspoon salt
- 5 tablespoons butter
- ½ cup cocoa
- ⅔ cup sugar
- ⅓ cup packed brown sugar
- ⅓ cup plain Greek (or plain or vanilla) yogurt
- 1 teaspoon vanilla extract
- ½ cup finely shredded zucchini (squeeze in a paper towel to remove excess water)
- ½ cup semi-sweet chocolate chips

Directions

- Preheat oven to 350°F
- Grease a large baking sheet and set aside
- In a medium bowl, mix together flour, baking soda, and salt; set aside
- Melt butter in a large saucepan over medium heat.
- Remove from heat, stir in cocoa powder and sugars. The mixture will be thick and resemble sand.
- Add the yogurt and vanilla extract. Stir until smooth.
- Add the flour mixture, stirring until moist.
- Stir in the zucchini and chocolate chips.
- Drop by level tablespoons 2 inches apart onto prepared baking sheet.
- Bake for 10 minutes or until almost set.
- Cool on baking sheet for 2-3 minutes or until cookies are firm.
- Remove cookies from sheet and cool completely on wire racks.

*This delicious recipe was adapted from a recipe in Two Peas & Their Pod
<http://www.twopeasandtheirpod.com/chocolate-fudge-zucchini-cookies/>*