Vegan Double Fudge Brownies
*with a **secret** ingredient*

Ingredients

1 cup whole-wheat flour
1 cup raw sugar
$\frac{1}{2}$ cup unsweetened cocoa powder
$\frac{1}{2}$ teaspoon baking powder
$\frac{1}{2}$ teaspoon salt
1 small zucchini
$\frac{1}{2}$ cup extra-virgin olive oil
1 teaspoon pure vanilla extract
$\frac{1}{4}$ cup vegan dark chocolate chips

Instructions

1. Preheat oven to 350 degrees. Spray 9x13 in. pan with cooking spray.

2. In a large bowl, stir the dry ingredients together (flour, sugar, cocoa powder, baking powder and salt).

3. Place the zucchini in a food processor, and puree it as much as you can. Add the oil and vanilla extract, and puree until smooth.

4. Pour the wet ingredients into the bowl of dry, and mix until a thick batter forms. Stir in the chocolate chips.

5. Bake for 15 minutes or until a toothpick inserted comes out clean. Cool for at least 15 minutes before cutting.

6. Enjoy as is if you prefer a soft, cake-like consistency, but for a classic, chewy brownie-like texture, wrap cut brownies in foil and freeze for at least an hour. Enjoy right out of the freezer.

Nutrition Facts

Serving Size: 42.3g; Calories 158; Total Fat 7.7g; Saturated Fat 1.5g; Cholesterol 0mg; Sodium 79mg; Total Carbohydrates 23g; Dietary Fiber 1.3g; Sugars 14.6g; Protein 1.7g

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