



# JERSEY TASTES! RECIPES

## Zucchini Brownies

**Fun Fact:**  
Researchers found that putting more vegetables on a kids plate increased consumption of the vegetable by 68%.

### INGREDIENTS:

FAMILY-SIZE

SERVES: 12

PORTION SIZE: 1 EACH

- 1/2 cup Vegetable Oil
- 1 1/2 cups Sugar
- 1 tablespoon Vanilla Extract
- 2 cups Flour, all-purpose
- 1/2 cup Cocoa Powder, unsweetened
- 1 1/2 teaspoon Baking Soda
- 1 teaspoon Salt
- 3 cups Zucchini, shredded; DO NOT DRAIN!

### DIRECTIONS:

- 1 Preheat oven to 350°F. Spray a 9"x13" pan (food service 18"x13" half sheet pan) with baking spray.
- 2 In a large bowl combine oil, sugar & vanilla until thoroughly mixed.
- 3 Add flour, cocoa, baking soda & salt. Mix until combined. Batter will be very dry.
- 4 Fold in zucchini. Allow batter to rest for 5 minutes.
- 5 Spread brownie mixture into the pan and bake for 25-35 minutes. Brownies are done when an inserted toothpick is removed with crumbs. There should not be wet batter on the toothpick. For 12 servings cut pan 3x4 (food service 4x6 for 24 servings).

### SCHOOL FOOD SERVICE

# PORTIONS: 24

PORTION SIZE: 1 EACH

- 1 cup Vegetable Oil
- 3 cups Sugar
- 2 tablespoons Vanilla Extract
- 4 cups Flour, all-purpose, whole wheat
- 1 cup Cocoa Powder, unsweetened
- 1 tablespoon Baking Soda
- 2 teaspoons Salt
- 2.5 pounds Zucchini, shredded; DO NOT DRAIN!

**Portion Size: 1 each = 1 Grain;  
1/4 cup Veg/Other**

