Makes 16 Slices

ZUCCHINI BROWNIES

INGREDIENTS:

- 1 medium zucchini shredded and squeezed of excess moisture with a paper towel (1 cup shredded zucchini)
- 1 large egg
- 1/2 cup tahini
- 1/4 cup pure maple syrup
- 1/2 cup coconut sugar
- 1 teaspoon vanilla extract

- 1/2 cup high quality cocoa powder (or cacao powder)
- 2 tablespoons coconut flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 2 tablespoons melted and cooled coconut oil
- 1/2 cup chocolate chips

INSTRUCTIONS:

1. Preheat oven to 175°C. Line an 8x8 inch pan with baking paper and spray with nonstick cooking spray.

2. First, measure out 1 heaping cup of shredded zucchini, then place shredded zucchini in a paper towel or cheese cloth and squeeze out all of the moisture/water. This is very important!

3. Next add in egg, tahini, maple syrup, coconut sugar and vanilla; stir until smooth. Gently stir in cocoa powder into the batter, mixing until well incorporated.

4. Next add in coconut floaur, baking soda, salt and finally the melted coconut oil. Stir until well combined. Fold in chocolate chips. Pour into prepared pan. Bake for 30-35 minutes or until toothpick inserted into center comes out with just a few crumbs attached (it should not be completely wet, but a little gooeyness is just fine).

5. Allow to cool completely.

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