

Zucchini Super Brownies



INGREDIENTS

- 2-3 medium zucchini sliced (with skin)
- 2 Tbsp coconut oil (melted)
- 1 tsp vanilla extract
- ¼ cup honey
- 6 eggs
- ¼ cup Coconut flour
- ½ cup dark raw cocoa powder
- 2 scoops vegan protein powder (I use Kaizen brand)
- 1 tsp baking powder
- ½ tsp Himalayan salt

PROCESS

Pre-heat oven to 350F. Puree zucchini in a food processor or blender (do not add water) to get at least 2 cups. In a large bowl, whisk puree, coconut oil, eggs, honey and extract. Add dry ingredients and sift coconut flour and cocoa powder into the mixture and stir. Grease baking pan or use silicon bakeware. Pour mixture halfway and spread with rubber spatula. Bake for 30 minutes. Remove and cut into squares (when cooled). Refrigerate or freeze the brownies and use them as snacks or treats!