

# Chocolate Peanut Butter Zucchini Brownies

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If you are looking for a way to use up some of that garden zucchini, try these gooey, rich chocolate brownies!

### Ingredients for Chocolate Peanut Butter Zucchini Brownies:

- $\frac{3}{4}$  cup natural peanut butter (I used unsalted and no sugar added)
- $\frac{1}{3}$  cup pure maple syrup
- 1 cup shredded zucchini (don't squeeze out water)
- $\frac{1}{4}$  cup cocoa powder or chocolate shakeology
- 2 tbsp ground flaxseed (I like very finely ground flaxseed)
- $\frac{3}{4}$  tsp baking soda
- $\frac{1}{4}$  cup chocolate chips (I use extra dark) plus more for sprinkling on top
- $\frac{1}{2}$  tsp vanilla extract (pure)



**Instructions for Chocolate Peanut Butter Zucchini Brownies:**

1. Preheat oven to 350F. Grease an 8x8inch baking dish or

loaf pan with cooking spray.

2. Place all ingredients except chocolate chips in a blender or bowl. Stir until well combined. Fold in chocolate chips.
3. Dump mixture into loaf pan and use a spatula to spread evenly in pan (you can also wet your hands and pat it down). Sprinkle top with a handful of chocolate chips, if desired. Bake for 30 minutes.
4. Allow brownies to completely cool (I like to refrigerate mine overnight in the pan once cool) before slicing.
5. Store in an air-tight container in the refrigerator or freezer.

Enjoy your Chocolate Peanut Butter Zucchini Brownies!