

Chocolate Chip Zucchini Cookies - from K.K.H and J.S.



- 1 egg, beaten
- 1/2 c. butter, softened
- 1/2 c. brown sugar
- 1/3 c. honey
- 1 1/2 tsps. vanilla extract
- 1 c. white flour
- 1 c. whole wheat flour
- 1/2 tsp. baking soda
- 1/4 tsp. salt
- 1/4 tsp. cinnamon
- 1/4 tsp. nutmeg
- 1 c. finely shredded zucchini
- 12 ozs. semi-sweet chocolate chips

Combine egg and butter and beat until creamy, about 1 minute. Add sugar, honey, and vanilla and beat until combined.

In a separate bowl, stir to combine: flours, baking soda, salt, cinnamon, and nutmeg. With beater or by hand, slowly integrate the dry ingredients into the wet, until well combined. Stir in zucchini and chocolate chips.

Drop by spoonfuls onto baking sheet lined with parchment paper. Flatten with the back of a spoon. Bake at 350 degrees for 10-15 minutes. Makes 3-4 dozen cookies.

Zucchini fun fact: During the wood shortage of 1767, pirates along the Barbary Coast used large zucchini in lieu of a wooden leg. ["Daily Republic," Sep. 2, 2012]