

## Mary Hunt's Zucchini Brownies (Vegan, Nut-Free)

Sarah Hatfield, No Whey Mama - I love zucchini. Alas, it is almost gone. So here are a few fun ways to use it up, most of which freeze well. From Mary Hunt's Everyday Cheapskate column, here is her recipe for Zucchini Brownies and Zucchini Curry Soup. I've altered it to be dairy free, of course...

Ingredients:

- 1/2 cup vegetable oil
- 1 1/2 cups white sugar
- 2 teaspoons vanilla extract
- 2 cups all-purpose flour
- 1/2 cup unsweetened cocoa powder
- 1 1/2 teaspoons baking soda
- 1 teaspoon salt
- 2 cups grated zucchini (Finely grated)
- 1/2 cup chopped walnuts

Frosting:

- 6 tablespoons unsweetened cocoa powder
- 1/4 cup dairy-free margarine
- 2 cups confectioners' sugar
- 1/4 cup plain soy milk
- 1/2 teaspoon vanilla extract

Preheat oven to 350°F. Grease and flour a 9x13-inch baking pan. In a large bowl, mix together the oil, sugar and 2 teaspoons vanilla until well blended. Combine the flour, 1/2 cup cocoa, baking soda and salt. Stir into the sugar mixture. Fold in the zucchini and walnuts. Spread evenly into the prepared pan. Bake for 25 to 30 minutes until brownies spring back when touched.

To make the frosting, melt the margarine and stir in 6 tablespoons cocoa. Set aside to cool. In a medium bowl, blend together the confectioners' sugar, soy milk and 1/2 teaspoon vanilla. Stir in the cocoa mixture. Spread over cooled brownies before cutting into squares. Yield: 24 brownies.

Nowheymama note: The brownies look a little weird, consistency wise because they have no egg in them. But they turn out just fine.