

“Farm Fresh Recipes”



SMB Colorado Master GardenersSM and

Telluride Farmers Market

Zucchini Cookies

A sweet way to use that prolific veggie!

1 cup grated unpeeled zucchini squash
¾ cup sugar
3/8 cup coconut oil (solid) (or ½ cup vegetable shortening)
1 egg, beaten
1 tsp. vanilla
1 cup all-purpose flour
1 cup whole wheat flour
1 tsp. baking soda
½ tsp. salt
½ tsp. nutmeg
½ tsp. ground cloves
1 cup raisins
½ cup chopped nuts

Preheat oven to 375 degrees.

Beat grated zucchini, sugar, oil, egg and vanilla together in large bowl.

Sift or stir flour, soda, salt and spices together.

Add to liquid mixture and combine thoroughly.

Blend in raisins and nuts.

Drop by teaspoonfuls onto greased or parchment lined baking sheet.

Bake for 12-15 minutes.

Remove to rack to cool.

Enjoy!

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