



Chocolate Chip Zucchini Cookies

Ingredients:

- 1 cup sugar
- 1/4 cup butter, softened
- 1/4 cup applesauce
- 1 egg

- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp cinnamon
- 2 cups whole wheat flour
- 1 cup oatmeal

- 1 cup grated zucchini
- 1 cup chocolate chips

Equipment:

- grater
- mixing bowl
- measuring cups
- measuring spoons
- mixing spoon
- cookie sheet

Directions:

1. Grate zucchini and measure 1 cup. Set aside.
2. Mix together sugar, butter, applesauce and egg . Stir well until mixture is light and fluffy.
3. Combine baking soda, salt, cinnamon, flour and oatmeal.
4. Gradually add dry ingredients to applesauce mixture, alternating with grated zucchini.
5. Once all ingredients are well combined, fold in chocolate chips.
6. Drop by tablespoon full onto a greased cookie sheet.
7. Take cookie sheet to kitchen for baking.

8. Bake for 9-12 minutes or until cookies are barely starting to turn brown around the edges. Let cookies stand for 1-2 minutes on the cookie sheet before transferring them to a wire rack for cooling. Makes 3 dozen cookies.