

Gluten-free Zucchini Brownies

Ingredients

8 ounces zucchini (about one 8" fresh zucchini, trimmed), cut into chunks

3 tablespoons butter, melted

3 large eggs

1 teaspoon [vanilla extract](#)

3/4 cup sugar

2/3 cup unsweetened [cocoa powder](#), Dutch-process cocoa preferred

1/2 teaspoon [espresso powder](#), optional; for enhanced chocolate flavor

1/2 teaspoon baking powder

heaping 1/4 teaspoon salt

1/2 cup King Arthur Gluten-Free Flour

3/4 cup semisweet or [bittersweet chocolate chips](#)

*If you don't have a scale, 8 ounces is about 1 1/2 cups shredded zucchini, lightly tamped down.

Frosting

1/4 cup heavy cream or 3 tablespoons milk

3/4 cup semisweet or bittersweet chocolate chips

Directions

Lightly grease an 8" square or 9" round pan.

To make the brownies: Combine the zucchini, melted butter, eggs, and vanilla in the work bowl of a food processor (or in a blender; see "tips," at left below), and process until smooth.

Add the sugar, cocoa powder, espresso powder, baking powder, salt, and flour; process briefly, just until well combined.

Add the chips, and pulse several times, to break up the chips

just a bit.

Pour the batter into the prepared pan. Let the batter rest for 15 minutes, while you preheat your oven to 350°F.

Bake the brownies for 30 to 35 minutes, until a toothpick inserted into the center comes out clean, or with a few moist crumbs clinging to it; you shouldn't see any sign of wet batter. Remove the brownies from the oven, and allow them to cool completely before frosting.

To make the frosting: Combine the chocolate chips and milk or cream in a microwave-safe bowl or small saucepan. Heat until the milk is steaming, and the chips are soft. Remove from the heat, and stir until smooth.

Spread the frosting atop the brownies. Place them in the refrigerator for an hour or so, to set; then store them at room temperature, covered, for several days.