



COURGETTE BROWNIE

Season:	Summer
From the garden:	Courgette
Type:	Dessert
Difficulty:	Easy
Country of origin:	USA
Serves:	30 tastes
Source:	

Equipment

- *mixing bowls and spoon
- *measuring cup and spoons
- *grater
- *20x30 cm baking tin
- *whisk

Ingredients

- * $\frac{1}{2}$ cup vegetable oil
- *1 cup sugar
- *1tsp vanilla
- *2 cups plain flour
- * $\frac{1}{2}$ cup cocoa powder
- *1 $\frac{1}{2}$ tsp baking soda
- * $\frac{1}{2}$ tsp salt
- *3 cups grated courgette (not drained)
- * $\frac{1}{2}$ cup chocolate chips

Method:

1. preheat oven to 180 degrees
- 2.wash courgettes and grate enough for 3 cups
- 3.add the oil, sugar and vanilla into a bowl and whisk until combined
- 4.add the flour, cocoa powder, baking soda and salt and mix again. It will be quite a dry batter
- 5.fold in the grated courgette. Allow batter to rest for 5 minutes

6.add the chocolate chips into the batter and mix. Batter should appear more wet now.

7.oil the baking tin and dust with a little bit of flour

8.spread the batter into the tin and bake for 25 minutes

Skills: *measuring, mixing, grating*