



# Cookies – Chocolate Zucchini

Makes: 50+ child servings (120 cookies)

## Ingredients

Imperial Measurement	Ingredient	Metric Measurement
2 cups	margarine	500 mL
1 ½ cups	sugar	375 mL
4	eggs, beaten	4
2 tsp	vanilla	10 mL
9 cups	whole wheat flour	2.25 L
1 ⅓ cups	cocoa	325 mL
4 tsp	baking soda	20 mL
7 cups	zucchini, shredded	1.75 L
Optional	raisins cranberries, dried	

## Instructions

1. Preheat oven to 350°F (180°C).
2. Using a stand or hand mixer, cream margarine and sugar until smooth.
3. Add eggs and vanilla. Mix well.
4. In a medium bowl, combine flour, cocoa, and baking soda.
5. Add dry mixture to wet ingredients. Fold in zucchini.
6. Using a small scoop (size 40), arrange cookies on parchment-lined baking sheets.
7. Bake for 10 minutes or until golden.

*Note:* Extra cookies can be frozen.

Nutrition Information	
Per Cookie (25 g)	
<b>Calories</b>	90
<b>Fat</b>	4.5 g
Saturated	0.5 g
+ Trans	0 g
<b>Sodium</b>	90 mg
<b>Carbohydrates</b>	11 g
Fibre	2 g
Sugars	3 g
<b>Protein</b>	2 g
Calcium	0 mg
Iron	0.5 mg

Food Guide Servings
½ Grain Product