

Chocolate Zucchini Brownies

Fudgy brown-butter cookie brownies with garden zucchini and toffee crunch

PREP
20 min

BAKE
28–32 min

SERVINGS
16 bars

DIFFICULTY
Easy

SEASON
Year-round

INGREDIENTS

US Standard | Metric

DRY

All-purpose flour	1 cup	125 g
Ghirardelli Sweet Ground	1 cup	156 g
Chocolate & Cocoa (plus more for dusting)		
Granulated sugar	1/2 cup	100 g
Brown sugar, packed	1/4 cup	50 g
Spiceology Brown Butter Cookie	1 Tbsp	9 g
Baking powder	1 tsp	4.6 g
Kosher salt	1/2 tsp	2.8 g

WET

Neutral oil	1/2 cup	105 g
Large egg	1	1 count
Vanilla extract	1 1/2 tsp	7.5 ml

PRODUCE & MIX-INS

Zucchini, shredded & gently squeezed	1 1/2 cups	170 g
Heath English toffee bits (optional)	3/4 cup, divided	127 g

INSTRUCTIONS

- Prep the pan**
Heat oven to 350°F. Line an 8x8 pan with parchment, letting it overhang two sides as a sling.
- Shred the zucchini**
Shred on the large holes of a box grater, skin on. Gather in a clean towel and give ONE firm squeeze — you want 1–2 Tbsp of liquid out, not a dry puck. Over-wringing turns these cakey.
- Mix the dry ingredients**
Whisk the flour, Sweet Ground, both sugars, Brown Butter Cookie, baking powder, and salt in a large bowl.
- Add the wet ingredients**
Add the oil, egg, and vanilla and stir. The batter will look dry and sandy and refuse to come together — that's correct. Do not add liquid.
- Fold in zucchini & rest**
Fold in the zucchini, rest 5 minutes, then stir again. The zucchini releases water and the batter turns thick, smooth, and glossy. Still powdery? Rest 5 more minutes rather than adding liquid.
- Add toffee & pan up**
If using toffee, fold in 1/2 cup of the Heath bits and reserve the rest. Spread the batter in the pan and level the top.
- Bake**
Bake 28–32 minutes. Done is when the edges just pull from the sides and a toothpick an inch from center comes out with moist crumbs clinging — not clean, not wet batter.
- Top while hot**
If using toffee, scatter the remaining 1/4 cup over the top the moment the pan leaves the oven — residual heat tacks it on; baked on top it scorches. Skipping toffee changes nothing else.
- Cool & dust**
Cool completely in the pan, at least 1 hour. Dust with Sweet Ground through a fine sieve just before cutting.
- Cut & serve**
Lift out by the parchment sling and cut 4x4 for 16 bars.

● **LOCAL SOURCING:** Zucchini from Wild Sage Farms, Deep Creek Canyon near Spokane, WA.

CHEF C'S TIPS

"One firm squeeze on that zucchini, not a wring-out — you want it moist, not dry. Over-squeeze and you'll bake a cakey brownie instead of a fudgy one."

"Toffee goes on the second the pan leaves the oven, never before — residual heat sets it without scorching the sugar."

NUTRITION FACTS

Per bar, 1 of 16 (with toffee)

Calories	220	Protein	2 g
Total Fat	10 g	Sat. Fat	2.5 g
Carbs	31 g	Fiber	2 g
Sodium	110 mg	Sugar	23 g