Oatmeal Zucchini Cookies

3/4 c. sugar
3/4 c. brown sugar
1/2 c. butter, softened
1/2 c. applesauce
1 tsp. cinnamon
1 tsp. salt (plus a couple grinds of sea salt just because)
2 eggs
1 tsp. vanilla
1/2 cup grated, unpeeled zucchini
3 cups flour
1 tsp. baking soda
3 cups oatmeal
all of the following: 1/2c. chopped nuts, 1/2. c cranberries, 1 c. choc. chips

Cream butter and sugars. Add applesauce, cinnamon, salt, vanilla and eggs. Mix in grated zucchini. In a separate bowl, combine flour, soda, and oatmeal. Mix into butter/sugar bowl. Fold in nuts, cranberries, chocolate chips.

Drop in rounded spoonfuls onto a greased cookie sheet. Wet the palm of your hand and flatten the lumps. Bake at 350 for 12 minutes, or until they look almost done. Take them out of the oven, but leave them on the cookie sheet to finish baking for 3 minutes. Remove and cool.
Frosted Zucchini Spice Cake Cookies

1 egg
1/2 cup sugar
1/2 cup brown sugar
1/2 cup vegetable oil
1/2 cup grated zucchini
1 1/2 tsp vanilla
1/2 tsp baking soda
1/4 tsp baking powder
3/4 tsp pumpkin pie spice
1/2 tsp salt
2 cups flour

Frosting
2 oz cream cheese, room temperature
3 Tbsp Butter, room temperature
1/2 tsp vanilla extract
1 1/2 cup powdered sugar
1/4 tsp pumpkin pie spice

Preheat oven to 350 degrees. Grate Zucchini. Take a paper towel and blot the grated Zucchini to remove some moisture.

Whisk egg until light. Add sugars, oil, Zucchini and vanilla. Mix well.

In a large bowl, add baking soda, baking powder, pumpkin pie spice, salt, and flour. Mix well. Make a well in the center of dry ingredients. Add all liquid ingredients in middle, stir until smooth consistency.

Drop onto baking sheet. Bake for 12 minutes or until edges start to turn golden brown. Cool completely.

For the frosting, cream butter and cream cheese with electric mixer. Add vanilla. Mix in powdered sugar until the right consistency. Add pumpkin pie spice. Frost cookies when cool.
Zucchini & Banana Muffins with Cream Cheese Frosting

Ingredients:

- 3 large eggs
- 1 cup vegetable oil
- 1 cup sugar
- 1 cup whole wheat flour
- 1 cup flour
- 1/4 tsp. baking powder
- 1 tsp. baking soda
- 2 tsp. ground cinnamon
- 2 tsp. vanilla extract
- 1 cup raw zucchini, grated
- 1 cup mashed ripe bananas (about 2 large)

Cream Cheese Frosting - OPTIONAL

1/4 cup butter
4 oz. cream cheese
2 cups powdered sugar

Directions

Preheat Oven to 350 degrees. In a large bowl, beat eggs, oil, and sugar. Slowly add flours, baking powder, baking soda, cinnamon, & vanilla extract. Thoroughly combine. Add zucchini and bananas until well blended. Pour 1/4 cup into lined muffin tins, about 3/4 full and bake for 20 minutes, or until toothpick inserted into the middle comes out clean. Cool on wire rack. Remove from pan and cool completely.

To make frosting:

With electric mixer, cream butter and cream cheese together. Slowly add icing sugar until you reach the right consistency. You can use a spoon or knife, or small metal spatula to frost the tops.
Spiced Pumpkin Zucchini Muffins

*Muffin Batter:*

- 2 eggs, lightly beaten
- 3/4 cup sugar
- 1/2 cup canned pumpkin
- 1/2 cup butter, melted
- 1/2 tablespoon vanilla extract
- 1 cup all-purpose flour
- 3/4 cup whole wheat flour
- 1/2 teaspoon baking soda
- 1/4 teaspoon baking powder
- 1/4 teaspoon salt
- 1/4 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- 1/8 teaspoon ground ginger
- 1 tablespoon cocoa, optional
- 1 cup shredded zucchini

*Topping:*

- 1/4 cup sugar
- 1 teaspoon cinnamon

In a large mixing bowl, combine eggs and sugar. Add pumpkin, butter and vanilla, set aside. In separate bowl, combine all dry ingredients and mix well. Add dry ingredients a little at a time and mix. Stir in zucchini.

Mix cinnamon and sugar together in small bowl. Divide batter evenly into 12 cup muffin tins. Top generously with cinnamon-sugar mixture. Bake at 350° for 18-20 minutes or until a toothpick comes out clean. Cool in pan. Remove to a wire rack.
Chocolate Zucchini Brownies-Lab 3

INGREDIENTS:
2 cups all-purpose flour
2 tablespoons cocoa powder
1 teaspoon baking soda
1/2 teaspoon salt
1/2 cup butter
1 1/2 cups white sugar
2 eggs
1 teaspoon vanilla extract
2 1/2 cups shredded zucchini
2 tablespoons white sugar
1 cup chopped walnuts (optional)
1 cup chocolate chips

DIRECTIONS:
1. Preheat an oven to 350 degrees F (175 degrees C). Grease a jelly roll pan. Sift flour, cocoa powder, baking soda, and salt together in a bowl.
2. Beat the butter and 1 1/2 cups sugar with an electric mixer in a large bowl until smooth. Beat the first egg into the butter until completely blended, then beat in the vanilla extract with the last egg. Mix in the flour mixture until just incorporated. Fold in the zucchini; mixing just enough to evenly combine. Pour mixture into prepared pan. Sprinkle the remaining 2 tablespoons sugar, chocolate chips, and walnuts on top.
3. Bake in the preheated oven until the top is dry and the edges have started to pull away from the sides of the pan, 25 to 30 minutes.

CONVECTION TIME- 15 MINUTES