



Dark Chocolate Zucchini Bread Snack Squares

Ingredients

- sunflower or avocado oil 1/4 cup + 1/2 teaspoon
- whole wheat pastry flour or flour of choice 1 1/2 cup
- unsweetened cocoa powder (packed) 1/3 cup
- baking powder 3/4 tsp
- baking soda 1/2 tsp
- Sea Salt 1/2 tsp
- mashed fully ripened bananas (about 3 medium bananas) 1 1/2 cup
- eggs 2 large
- pure vanilla extract 1 1/2 tsp
- grated orange zest 1 1/2 to 2
- zucchini (coarsely grated (do not drain)) 1 large

Instructions

1. Preheat the oven to 350 degrees F. Brush a 9- by 13-inch baking pan with 1/2 teaspoon of the oil. Line just the bottom of the pan with parchment paper.
2. In a medium mixing bowl, whisk together the flour, cocoa powder, baking powder, baking soda, and salt.
3. In a large bowl, whisk together the mashed bananas, eggs, the remaining 1/4 cup oil, the vanilla, and orange zest until well combined. Add the dry mixture and stir until just combined. Add the zucchini and stir until evenly combined.
4. Spread the batter evenly into the prepared pan. Bake until springy to the touch, about 35 to 38 minutes.
5. Cool completely in the pan on a rack. Cut into 15 squares and serve at room temperature. Store in an airtight container in the refrigerator for up to 1 week or in the freezer for up to 3 months.