

Chocolate Chip Zucchini Cookies—Makes 4 Dozen

Did you know? Hiding your kids' vegetables in their favorite recipe is a great to sneak in the nutrients they need!

½ cup butter, softened
1 cup sugar
1 egg
2 cups flour
1 tsp baking soda
1 tsp cinnamon
½ tsp salt
1 medium zucchini, grated (1 cup)
1 cup semi-sweet chocolate chips
cooking spray

Preheat oven to 350 degrees. In large bowl, cream butter and sugar until light and fluffy. Add egg, flour, baking soda, cinnamon, and salt. Mix in grated zucchini and chocolate chips. Spray cookie sheet with cooking spray. Drop cookie mixture by tablespoons onto cookie sheet. Bake 15 to 20 minutes or until browned.