

Sweet Potato Zucchini Brownies

1 large sweet potato
1 small to medium zucchini
½ cup oat flour (or quinoa flour)
½ cup cocoa powder
1 ½ tsp baking powder
4 eggs
1/3 cup raw honey
Dark chocolate chips/chunks (optional topping)

Directions:

1. Set oven to 415F and bake sweet potato until soft, or steam and then allow to cool.
2. Set oven to 350F and spray muffin or 9 x 13 cake pan.
3. Grate the zucchini into a bowl.
4. In a large mixing bowl, mash the sweet potato.
5. Add the remaining ingredients, including the zucchini and thoroughly mix together.
6. Bake for 30-40 minutes until a toothpick comes out clear.

Note: I had a larger zucchini so I ended up adding about another ¼ cup oat flour and ½ tsp baking powder to thicken the batter.