

Zucchini Brownies



PT MANUNGGA PERKASA

Ingredients:

1. Grated zucchini	250 g
2. Unsalted butter	100 g
3. Honey	75 g
4. Brown sugar	150 g
5. Whole eggs	150 g
6. DAHLIA wheat flour	225 g
7. Salt	3 g
8. Baking powder	3 g
9. Cocoa powder	75 g
10. Cashew nuts	50 g



How to Make:

1. Whisk the unsalted butter until smooth. Add the brown sugar and mix until well combined.
2. Add the eggs and whisk until evenly mixed. Add the sifted flour, cocoa powder, and baking powder, then mix well.
3. Add the grated zucchini, chopped cashew nuts, and salt. Mix until evenly combined.
4. Pour the batter into a baking pan lined with parchment paper.
5. Bake at 200°C for 25 minutes or until cooked through.
6. Remove from the oven, let cool, and serve.

Yield: ± 16 pieces.

Recommended flour to use

Cita Rasa Pangan Berkualitas

