

## Zucchini Cookies

(contributed recipe from Maria Schaller, Life from Scratch)

**Makes:** 3 dozen cookies

### **Ingredients:**

¾ cup butter, softened  
1 cup cane sugar  
1 egg  
2 ½ cups whole wheat flour  
1 ½ teaspoons baking powder  
¾ teaspoon salt  
1 teaspoon ground cinnamon  
½ teaspoon ground cloves  
1 ½ cups zucchini, shredded  
¾ cup raisins  
¾ cup walnuts, chopped

### **Directions:**

Preheat oven to 375°F.

Cream together the softened butter and sugar in a large bowl. Add egg and beat until fluffy.

In a separate bowl, whisk together the dry ingredients (flour through spices). Add half of dry ingredients to creamed mixture, followed by half of the shredded zucchini and repeat with remaining dry ingredients and zucchini. Stir in raisins and walnuts until combined.

Drop spoonfuls of batter onto a greased baking sheet. Bake in preheated oven for 10-12 minutes.

Enjoy!