

Favorite Recipes from The Village at Shrewsbury Residents

Chocolate Zucchini Cookies

Submitted by Loretta Thomas



Ingredients

1 cup butter, softened (I used soft margarine)	1 tsp salt
2 cups sugar	1 tsp ground nutmeg
2 large eggs, room temperature	1 tsp ground cloves
4 cups all purpose flour	2 cups finely shredded zucchini
2 tsp baking soda	1 cup chopped nuts
2 tsp ground cinnamon	½ cup semisweet chocolate chips



Directions

Preheat oven to 375°. In a large bowl, cream butter and sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Combine flour, baking soda, cinnamon, salt, nutmeg and cloves; gradually add to creamed mixture and mix well. Stir in zucchini, nuts and chocolate chips. Drop by rounded tablespoon onto ungreased baking sheet two inches apart. Baked for 10 -12 minutes.