

**Flourless Chocolate Zucchini Torte**

**– makes one 10” torte or 8” pan of brownies**

¾ cup cocoa powder

¼ cup cornstarch

1/4 teaspoon baking soda

¼ teaspoon salt

1 stick butter - melted (8 Tablespoons)

1 cup semi-sweet chocolate chips

2 eggs

¾ cup sugar

1 cup pureed zucchini – about 2 smallish

2 teaspoons vanilla

1/2 cup chopped pecans, walnuts or hazelnuts

* Preheat oven to 350 degrees.
* In a large bowl sift together the cocoa powder, cornstarch, soda, and salt.
* Combine the warm melted butter and the chocolate chips. Chips will melt a bit but it’s fine if there are still chunks. Add eggs, sugar, zucchini, and vanilla and whisk well to combine.
* Combine with the dry ingredients.
* Butter a 10 inch springform pan or tart pan and pour batter into the pan.
* Sprinkle chopped nuts on top. Bake for about 35 minutes until torte is set in the middle. Cool completely then refrigerate for 1 hour before serving. Warm torte is also good, but will be hard to serve because it won’t hold together. Serve with whipped cream.

Note: This can also be made as brownies in an 8 inch square pan – they will be thicker, so increase cooking time to 40 minutes. Cool and refrigerate at least 1 hour before serving.