

Taste of Chicago To-Go Recipe

Chef Jessica Romanowski of Care Kitchen Chicago

Preparing: Chocolate Chip Zucchini Bread Cookies

Recipe:

Ingredients:

½ cup butter, softened

½ cup granulated sugar

½ cup dark or light brown sugar

1 egg, room temperature

½ t vanilla extract

2 cups all-purpose flour

1 teaspoon baking soda

2 teaspoon ground cinnamon

1 teaspoon salt

1 zucchini, grated, packed and wrung out (the least amount of liquid the better)

1 cup bittersweet chocolate chips (or any chocolate chips you may have)

Instructions:

Preheat oven to 350 degrees

Whisk dry ingredients (flour, baking soda, cinnamon, salt) together in a bowl. Set aside.

Using a mixer fitted with a paddle attachment, a hand mixer, or a big wooden spoon, cream softened butter and sugars together until light in color and fluffy looking

Add egg and mix well. Add vanilla, mix.

Reduce speed to low or use a rubber spatula to add the dry ingredients in two portions and mix until JUST combined.

Gently fold in the zucchini and chocolate chips

Drop by heaping spoonful or use a cookie scoop onto a parchment-lined baking sheet -with at least 2-3 inches between each cookie. If at any point the cookie dough gets too soft, chill in refrigerator for 30 minutes and try again.

Bake for 15-20 minutes, or until golden. Rotate the pan at the 8-minute mark.

Let stand and cool for 3-5 minutes on the baking sheet then remove and place on a wire rack to let cool completely before storing in an air-tight container for up to 3 days in the refrigerator.

This big batch of cookie dough makes 48 cookies. It is recommended that you reserve half of the dough-scoop and freeze cookie dough balls on sheet tray, then move them to an air-tight container or bag in freezer until you are ready to bake- unless you have plans to share with your neighbors!