

Well, here in Utah, Zucchini season is starting to wind down, but if you grow zucchini, you will have already had sautéed zucchini, breaded zucchini, baked zucchini, fried zucchini, zucchini pasta, zucchini casserole, zucchini bread, and, of course, the oh so fad-tastic zoodles. *shudder* That word is like nails on a chalkboard to me. Anyway, my point is, we can all use more zucchini recipes. Options are a good thing. These cookies are cake like, in texture, with a bit of chew from the oats, warm spices, and plenty of chocolate.

Here's what you'll need:

- ½ cup butter (1 stick) – softened
- ¾ cup sugar
- 1 egg
- 1 teaspoon vanilla
- 1 cup grated zucchini
- 1 cup flour
- ½ cup whole wheat flour
- ¼ teaspoon baking soda
- ½ teaspoon baking powder
- 1 teaspoon cinnamon
- ½ teaspoon spice mix
- ¼ teaspoon salt
- 1 cup oats
- 2 cups chocolate chips

Preheat your oven to 350°. Then go ahead and grate your zucchini. I like to just use a box grater. Even though, I still make mess, it's much easier to clean up than the 87 parts of the food processor.

Now, in your mixing bowl, beat the butter for about a minute, until it's nice and soft. Add the sugar and mix on medium speed for about two minutes, scraping everything down a time or two in the middle.

Add the egg.

Mix until it's thoroughly incorporated, scraping everything down again, and then add the vanilla.

When that's mixed in, add the zucchini. Just a quick note, the zucchini should be room temperature when you grate it, so if you've had it in the fridge, make sure you pull it out ahead of time.

Once the zucchini is incorporated, step away from that for a minute to deal with the dry ingredients. Let's talk spices for a minute. Along with the cinnamon, I used Penzey's Pie Spice. It's just a mix of spices. Cinnamon (China, Korintje, Ceylon, Vietnamese), vanilla sugar (sugar, vanilla bean), mace, ginger, nutmeg, anise seed and clove, to be exact. I also added an extra bit of mace, because I just love the stuff. You can really use whatever mix of spices you like, though. Put them into a bowl along with both flours, soda, powder, and salt.

Give that a good whisk to get rid of any lumps and get everything evenly distributed. Now, when you go back to your zucchini mixture, it's going to look like a swampy mess, but don't panic. The zucchini just needed to give off some water. Give it a quick stir and then add the dry ingredients.

Stir just until they're incorporated and then add the oats. I like to use a combination of old fashioned and quick oats, but if you only have one or the other, it will be just fine either way.

Stir them in and add the chocolate chips. I have a couple opinions when it comes to chocolate chips. Firstly, as long as they're good quality (I like Ghirardelli, but Guittard is also a good brand.) you can never have too many of them. And secondly, in baked goods, a combination of types of chocolate (milk, semisweet, dark, etc.) is always better than using just one. I used milk, dark, semisweet, and mini semisweet. Use whatever combination you like.

And, one last stir.

Scoop the dough onto a parchment lined sheet pan. I would definitely use parchment for these cookies, because they tend to be a bit sticky. My scoop is about 1 ½ Tablespoons, which I think is the perfect size for these cookies.

Into a 350° oven for 14-15 minutes. When they're done, they'll be dry on top and just starting to brown around the edges. And look how lovely they are with their bits of green and loads of chocolate chips.

Allow them to cool on the pan for about 10 minutes before moving them to a cooling rack.