



Chocolate Zucchini Bars

2 cups shredded zucchini
1½ cup sugar
½ cup oil
2 cups flour
½ cup cocoa powder
1½ teaspoon baking soda
1 teaspoon salt

Whipped ganache frosting

½ cup heavy whipping cream
1 cup chocolate chips (I used semi sweet)

In a large bowl, mix together zucchini, sugar, and oil. Add remaining ingredients and mix well. Spread into a greased 9 x 13-inch baking dish. Bake at 350°F for 30 minutes. Cool and then spread with ganache frosting.

In a small saucepan, heat heavy cream and chocolate chips until smooth. Refrigerate until just chilled but not stiff. With an electric mixer, beat until peaks form. Spread on cooled bars. Refrigerate after serving.
