



Riverland Family Farms

2022 CSA, Week 14



- Cabbage *each*
- Melon or Strawberry *each/pint*
- Red Round Radish *bunch*
- Curley Green Kale *bunch*
- Red Grape/ Sungold tomatoes *pint*
- Zucchini *2 or 3*
- Eggplant *1 or 2*
- Spinach *½ lb bag*
- Red Leaf Lettuce *head*



Zucchini Brownies

- ◇ 2 tbsp butter
- ◇ 1 ¾ cups semisweet chocolate chips
- ◇ 1 cup sugar
- ◇ 1 egg plus 1 egg yolk
- ◇ 1 tsp vanilla extract
- ◇ 1 cup grated zucchini
- ◇ ½ cup all-purpose flour
- ◇ ½ tsp baking powder
- ◇ ½ tsp kosher salt
- ◇ 3 tbsp whole milk



Source: www.delish.com

Preheat oven to 350 degree F. In a small saucepan over low heat, melt butter and 1 cup chocolate chips

Remove saucepan from heat and stir in sugar, egg and egg yolk, and vanilla. Fold in grated zucchini.

In a bowl, whisk together flour, baking powder, and salt. Add wet ingredients to dry and stir until totally combined. Pour mixture into a parchment lined or greased 8X8 baking dish or pan.

Bake until moist crumbs cling to toothpick, about 25 minutes. Let cool 1 hr.

Make frosting: In a small saucepan over low heat, heat milk just until it bubbles. Add remaining ¾ cup chocolate chips to bowl and pour over milk. Let sit 5 minutes, then whisk until completely melted and no chocolate chunks remain. Pour ganache over brownies and spread with a spatula to create an even layer.

Refrigerate until firm, about 30 minutes. Slice into brownies, and serve.