

COOKING WITH JAN ~ July 31, 2019

Recipes at Coborns & kokk.com ~ IT'S ALL ABOUT ZUCCHINI



ZUCCHINI BROWNIES

1 BOX FUDGE BROWNIE MIX
1 CUP SHREDDED ZUCCHINI
WATER, OIL & EGGS AS NEEDED PER CAKELIKE BROWNIE DIRECTIONS

1/2 CUP MINI CHOCOLATE CHIPS
CREAMY CHOCOLATE FROSTING

PREHEAT OVEN TO 350 DEGREES; SPRAY BOTTOM ONLY OF 9X13" BAKING PAN WITH COOKING SPRAY. MAKE BROWNIES AS DIRECTED ON BOX FOR THE CAKELIKE BROWNIES; ADD THE SHREDDED ZUCCHINI & THE CHOCOLATE CHIPS. SPREAD INTO THE PAN; BAKE 23-27 MINUTES; COOL COMPLETELY, ABOUT 1 HOUR. SPREAD THE FROSTING OVER TOP; CUT & SERVE. STORE LEFTOVER BROWNIES, COVERED, IN THE REFRIGERATOR.

ZUCCHINI CAKE WITH CINNAMON CREAM CHEESE FROSTING

CAKE

1 BOX YELLOW CAKE MIX
1/2 CUP BUTTER, MELTED
2 TSP CINNAMON
1/4 TSP NUTMEG
3/4 CUP WALNUTS, CHOPPED

3/4 CUP MILK
3 EGGS
1/2 TSP GROUND GINGER
2 CUPS SHREDDED ZUCCHINI

FROSTING

8 OZS CREAM CHEESE, SOFTENED
1 TSP CINNAMON
1 1/2 CUPS POWDERED SUGAR

1/4 CUP BUTTER, SOFTENED
1 TSP VANILLA

PREHEAT OVEN TO 350 DEGREES; SPRAY BOTTOM ONLY OF 9X13" BAKING PAN WITH COOKING SPRAY. IN LARGE MIXING BOWL, MIX THE CAKE MIX, MILK, MELTED BUTTER, EGGS, CINNAMON, GINGER & NUTMEG WITH ELECTRIC MIXER FOR 2 MINUTES; STIR IN THE ZUCCHINI & WALNUTS, THEN POUR INTO PREPARED PAN. BAKE 35-40 MINUTES; REMOVE FROM OVEN TO COOLING RACK AND COOL FOR AT LEAST 1 HOUR. IN ANOTHER BOWL, BEAT THE CREAM CHEESE & 1/4 CUP SOFTENED BUTTER UNTIL WELL BLENDED & SMOOTH; ADD IN THE VANILLA & 1 TSP OF THE CINNAMON. ON LOW SPEED, WITH MIXER, BEAT IN THE POWDERED SUGAR; MIX UNTIL FROSTING IS SMOOTH & CREAMY. SPREAD FROSTING ONTO CAKE; CUT & SERVE. LEFTOVER CAKE SHOULD BE STORED, COVERED, IN THE REFRIGERATOR.

RANCH FRIED ZUCCHINI STRIPS

1 1/2 CUP BISQUICK MIX
2 EGGS
1/2 TSP **EACH** DRIED BASIL & BLACK PEPPER
3 SMALL ZUCCHINI, CUT INTO 1/4" THICK STRIPS

1 TSP **EACH** ONION POWDER & GARLIC SALT
1/2 TSP **EACH** DRIED DILL & PARSLEY FLAKES
VEGETABLE OIL FOR FRYING
1/4—1/2 CUP RANCH DRESSING

IN SHALLOW BOWL, STIR TOGETHER THE BISQUICK, ONION POWDER, GARLIC SALT, DILL, PARSLEY, BASIL & BLACK PEPPER. IN ANOTHER BOWL, BEAT THE EGGS WITH A WHISK UNTIL WELL BLENDED. IN DEEP FRYER OR 3-QUART SAUCEPAN, HEAT 2 CUPS OIL TO 350 DEGREES. WORKING IN SMALL BATCHES, DIP THE ZUCCHINI STRIPS INTO THE BATTER, THEN INTO THE EGGS & BACK INTO THE BATTER. FRY IN HOT OIL UNTIL GOLDEN BROWN ON BOTH SIDES; DRAIN ON PAPER TOWELS. SERVE THE ZUCCHINI STRIPS HOT WITH THE RANCH DRESSING FOR DIPPING. MAKES 6 SERVINGS. THESE ARE SO GOOD, PERFECT SUMMER APPETIZER.

PINEAPPLE ZUCCHINI BREAD

BREAD

1 CUP BROWN SUGAR
1 CUP SHREDDED ZUCCHINI
2 EGGS, SLIGHTLY BEATEN
1 TSP BAKING SODA
1/4 TSP SALT
1/2 CUP CHOPPED WALNUTS OR PECANS

1/2 CUP BUTTER, SOFTENED
8 OZ CAN CRUSHED PINEAPPLE, WITH JUICE
2 CUPS FLOUR
1 TSP CINNAMON
1/4 TSP ALLSPICE

GLAZE

1/2 CUP POWDERED SUGAR
1/4 TSP CINNAMON

1 TSP CORN SYRUP
RESERVED PINEAPPLE JUICE

PREHEAT OVEN TO 350 DEGREES; SPRAY BOTTOMS ONLY OF 9X5" LOAF PAN WITH COOKING SPRAY. DO NOT DRAIN THE CRUSHED PINEAPPLE BUT SET ASIDE 1 TBLS OF THE JUICE TO USE IN THE GLAZE. IN LARGE BOWL, BEAT WITH MIXER THE BROWN SUGAR & BUTTER UNTIL LIGHT & FLUFFY. WITH MIXING SPOON, STIR IN THE ZUCCHINI, PINEAPPLE & EGGS; ADD THE FLOUR, BAKING SODA, CINNAMON, SALT & ALLSPICE UNTIL WELL BLENDED. FOLD IN THE WALNUTS; SPREAD EVENLY IN THE PAN. BAKE 60-70 MINUTES; COOL 10 MINUTES, THEN REMOVE FROM PAN TO COOLING RACK. COOL FOR ANOTHER 30 MINUTES. MIX ALL THE GLAZE INGREDIENTS TOGETHER UNTIL SMOOTH. SPOON OVER THE WARM LOAF OF BREAD; COOL COMPLETELY, ABOUT 1 HOUR. STORE ANY LEFTOVERS, WELL WRAPPED, IN REFRIGERATOR. FOR AN ADDED FLAVOR, SOFTENED CREAM CHEESE COULD BE SPREAD ON BREAD SLICES WHEN SERVING. MAKES 12 SERVINGS!