Ingredients

- 125 grams butter
- 1 cup sugar
- 1 egg
- 2 cups SR flour
- 2 Tablespoons cocoa
- 1 teaspoon cinnamon
- ½ teaspoon salt
- 1 small zucchini (grated)
- 1 cup dark chocolate chips

Method

Preheat oven to 180 C

Place the sugar and butter in a mixing bowl. Beat together until the butter is soft.

Add the egg, mix well.

Add the grated zucchini, cinnamon, salt and choc chips and mix well.

Sift the self raising flour and cocoa and add to the mixture, mix well.

Line baking trays with baking paper.

Using 2 teaspoons put small teaspoons of mixture on the trays, about 3 cm apart.

Bake in oven for about 10 - 15 minutes. Cookies should be lightly browned.

Remove baking trays from oven, place cookies on cooling rack to cool.

Place on a serving plate to serve.