



Chocolate & Cranberry Zucchini Cookies

1/2 cup margarine, softened
1 cup white sugar
1 egg
1 cup grated zucchini
1 1/2 cups all-purpose flour
1/2 cup unsweetened cocoa powder
1 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon ground cinnamon
1 cup dried cranberries
1/2 teaspoon ground cloves

Directions

1. In a medium bowl, cream together the margarine and sugar until smooth. Beat in the egg then stir in the zucchini. Combine the flour, cocoa, baking soda, salt and cinnamon and cloves; stir into the zucchini mixture. Mix in cranberries. Cover dough and chill for at least 1 hour or overnight.
2. Preheat oven to 375 degrees F (190 degrees C). Grease cookie sheets. Drop dough by teaspoonfuls onto the prepared cookie sheet. Cookies should be about 2 inches apart.
3. Bake for 8 to 10 minutes in the preheated oven until set. Allow cookies to cool slightly on the cookie sheets before removing to wire racks to cool completely.

Recipe courtesy of Jennifer Raper, www.kitchenpsycho.com