



Zucchini Cookies

Jacob · 29/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

1 hr 25 mins

Description

These zucchini cookies are moist tender and cakelike Theyre perfectly seasoned with cinnamon and cloves A tasty way to use some of that summer zucchini

Ingredients

- - 2 cups all-purpose flour - 1 teaspoon baking soda - 1 teaspoon ground cinnamon - ½ teaspoon ground cloves - ½ teaspoon salt - 1 cup white sugar - ½ cup butter
- softened - 1 large egg - 1 cup grated zucchini - 1 cup raisins

Instructions

1. Whisk together flour
2. baking soda
3. cinnamon
4. cloves
5. and salt in a medium bowl. Beat sugar and butter together in a large bowl with an electric mixer until smooth and creamy
6. 2 to 3 minutes. Beat in egg
7. then stir in zucchini. Gradually stir in flour mixture until incorporated. Mix in raisins. Cover dough and refrigerate for at least 1 hour or overnight. When ready to bake
8. preheat the oven to 375 degrees F (190 degrees C). Grease two cookie sheets. Drop teaspoonfuls of chilled dough 2 inches apart onto the prepared cookie sheets. Bake in the preheated oven until set
9. 8 to 10 minutes
10. switching racks halfway through. Remove from the oven. Allow cookies to cool slightly on the cookie sheets before transferring to wire racks to cool completely.