Chocolate Fudge Zucchini Cookies

Ingredients
1 ¼ cups all-purpose flour
¼ teaspoon baking soda
¼ teaspoon salt
5 tablespoons butter
½ cup cocoa
2/3 cup sugar
1/3 cup packed brown sugar
1/3 cup plain Greek (or plain or vanilla) yogurt
1 teaspoon vanilla extract
½ cup finely shredded zucchini (squeeze in a paper towel to remove excess water)
½ cup semi-sweet chocolate chips

Directions
• Preheat oven to 350°F
• Grease a large baking sheet and set aside
• In a medium bowl, mix together flour, baking soda, and salt; set aside
• Melt butter in a large saucepan over medium heat.
• Remove from heat, stir in cocoa powder and sugars. The mixture will be thick and resemble sand.
• Add the yogurt and vanilla extract. Stir until smooth.
• Add the flour mixture, stirring until moist.
• Stir in the zucchini and chocolate chips.
• Drop by level tablespoons 2 inches apart onto prepared baking sheet.
• Bake for 10 minutes or until almost set.
• Cool on baking sheet for 2-3 minutes or until cookies are firm.
• Remove cookies from sheet and cool completely on wire racks.

This delicious recipe was adapted from a recipe in Two Peas & Their Pod
http://www.twopeasandtheirpod.com/chocolate-fudge-zucchini-cookies/