Lemon Zucchini Drops
From – *Fresh from the Farmstand*

- ½ cup butter, softened
- 1 cup sugar
- 1 egg, beaten
- 1 cup zucchini, finely shredded
- 1 tsp lemon zest
- 2 cups all-purpose flour
- 1 tsp baking powder
- 1 tsp baking soda
- ½ tsp salt
- 1 tsp cinnamon
- ½ cup raisins

Optional: ½ cup chopped nuts

- In a large bowl, blend together butter and sugar.
- Beat in egg, zucchini and lemon zest.
- In a separate bowl, combine remaining ingredients except raisins and nuts.
- Gradually add flour mixture to butter mixture. Mix well.
- Stir in raisins and nuts, if desired.
- Drop by tablespoonfuls, 3” apart, onto lightly greased baking sheets.
- Bake at 375 degrees for 8 to 10 minutes.
- Cool on wire racks.

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