

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.



For more recipes visit us at
www.HealthyHarvestFarmCSA.com