



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

RECIPE

Hero Vegetable: **Cucumber**

Cucumber Brownies

Ingredients:

- 1 ½ cups cucumber, pureed
- 2 cups flour
- ½ cup cocoa powder plus extra for dusting the greased pan
- 1 tsp espresso powder (optional)
- 1 ½ cup sugar
- 2 tsp vanilla
- ½ cup apple sauce
- 1 ½ tsp baking soda
- 1 tsp salt
- ½ cup walnuts, chopped (optional)

Directions:

Be sure to puree the cucumber before you begin any other steps in this recipe. You can remove the seeds and peel if you want but it's not necessary. Preheat your oven to 350F. Grease and "flour" a 9x13 inch pan with cocoa powder. Set aside.

In a mixing bowl whisk all the dry ingredients. In a separate mixing bowl, combine all the wet ingredients including the cucumber puree. Pour the wet ingredients into the dry ingredients and beat for two minutes. The batter will be thick. Fold in the walnuts. If the cucumber didn't produce enough moisture and the dry ingredients didn't completely mix with the wet, add a couple tablespoons of water. The cucumber will release more moisture as it bakes. Spread the batter into the baking pan and bake for 25-30 minutes.