

Zucchini Bread Recipes

Greek Yogurt Brownies

A quick, protein-packed brownie that stays soft and chocolatey thanks to creamy Greek yogurt.

15 min Prep time	**25 min** Cook time	**40 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Brownie Base

- [ ] 1 cup plain Greek yogurt
- [ ] ½ cup honey
- [ ] ¼ cup melted dark chocolate
- [ ] 2 large eggs
- [ ] 1/3 cup coconut oil, melted
- [ ] ½ cup unsweetened cocoa powder
- [ ] ¾ cup whole wheat flour
- [ ] ¼ tsp baking soda
- [ ] ¼ tsp salt
- [ ] 1 tsp vanilla extract

Optional Mix-ins

- [ ] ½ cup dark chocolate chips
- [ ] ¼ cup chopped walnuts
- [ ] 1 tsp lemon zest

Instructions

1. Preheat your oven to 350°F (175°C). Line an 8-inch square pan with parchment paper and lightly grease the edges.
2. In a medium bowl, whisk together the Greek yogurt, honey, melted chocolate, coconut oil, and vanilla until smooth.
3. Add the eggs one at a time, whisking gently after each addition; the batter will look glossy.
4. Sift cocoa powder, flour, baking soda, and salt into a separate bowl; fold the dry mix into the wet mixture using a rubber spatula, being careful not to over-mix.
5. If you like, stir in chocolate chips, nuts, or lemon zest now. Then spread the batter evenly in the prepared pan.
6. Bake for 22-25 minutes, until a toothpick inserted near the center comes out with a few moist crumbs. The top should look set but still slightly shiny.
7. Allow the brownies to cool completely in the pan; this helps them firm up and prevents them from breaking apart.
8. Lift the parchment out, cut into squares, and serve. For an extra touch, drizzle a thin stream of honey or a dusting of cocoa.

Nutrition per serving

210 kcal	5 g	25 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you replace honey with maple syrup, the brownies will have a milder flavor.
- For a richer chocolate taste, use ¾ cup cocoa powder and reduce the melted chocolate.
- Do not over-bake; the brownies continue to set as they cool.