

Zucchini Bread Recipes

Healthy & Moist Chocolate Zucchini Muffins Recipe

20 min Prep time	**22 min** Cook time	**42 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Dry Ingredients

- [ ] 1 1/2 cups all-purpose flour
- [ ] 1/2 cup unsweetened cocoa powder
- [ ] 1 cup granulated sugar
- [ ] 1 1/2 teaspoons baking soda
- [ ] 1/2 teaspoon baking powder
- [ ] 1/2 teaspoon salt
- [ ] 1/2 teaspoon ground cinnamon

Wet Ingredients

- [ ] 2 large eggs, at room temperature
- [ ] 1/2 cup vegetable oil or melted coconut oil
- [ ] 1/2 cup plain Greek yogurt
- [ ] 2 teaspoons vanilla extract
- [ ] 1 1/2 cups grated zucchini (about 1 medium zucchini), squeezed of excess moisture
- [ ] 1 cup semi-sweet chocolate chips, plus more for topping

Instructions

1. First, let's set a calm and lovely mood for baking. Preheat your oven to 350°F (175°C) and place liners in a 12-cup standard muffin tin. This little bit of prep makes everything else flow so smoothly. Now for the zucchini. Grate it using the medium holes of a box grater onto a clean kitchen towel. Then, gather up the sides of the towel and wring it out firmly over the sink. It’s amazing how much water will come out! Set your squeezed, fluffy pile of zucchini aside for a moment.

2. In a large mixing bowl, let’s combine all of our dry ingredients. Add the flour, cocoa powder, sugar, baking soda, baking powder, salt, and that lovely little hint of cinnamon. I love this part. Use a whisk to stir everything together until it’s beautifully combined and a uniform, chocolatey color. Whisking not only mixes but also aerates the flour, making for a lighter muffin. It’s a simple step that feels like you’re laying the perfect foundation for what’s to come.

3. Now for the wet ingredients. In a separate, medium-sized bowl, whisk the eggs until they’re light and frothy. Then, pour in the oil, Greek yogurt, and vanilla extract. Whisk again until everything is smooth and completely incorporated. The mixture should look creamy and luscious. This is the heart of the muffin, where all that moisture and richness comes from. Now, gently fold your squeezed zucchini into this wet mixture. It will look like a beautiful, speckled batter.

4 It's time to bring it all together. Pour the wet ingredients into the bowl with the dry ingredients. Using a spatula, gently fold the batter together until it’s just combined. Please, please don't over-mix! A few lumps are totally fine. Over-mixing is the enemy of a tender muffin. Gently fold in the chocolate chips, saving a few to sprinkle on top. Divide the batter evenly among the 12 muffin cups. I like to sprinkle those reserved chocolate chips over the tops now. Bake for 20-22 minutes, or until a wooden skewer inserted into the center comes out clean. Let them cool in the pan for a few minutes before moving them to a wire rack to cool completely. Or, you know, eat one while it's still warm and melty. I won't tell.

Nutrition per serving

245 kcal	5 g	31 g	13 g
Calories	Protein	Carbs	Fat

Tips & notes

- For an even deeper chocolate flavor, try using a mix of regular semi-sweet chocolate chips and dark chocolate chunks. The little pockets of melted dark chocolate are just heavenly.
- Be careful not to overbake these muffins. The goal is moist and fudgy, and even a minute or two too long in the oven can start to dry them out. Keep a close eye on them towards the end of the baking time.
- If you want to make these even more special, a teaspoon of espresso powder mixed in with the dry ingredients will intensify the chocolate flavor without making the muffins taste like coffee. It’s a classic baker’s trick for a reason!