Zucchini Bread Recipes

Moist Banana Bread Brownies – Quick Chocolate Treat

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

Ingredients

Main Ingredients

- [ ] 1 ½ cups all-purpose flour
- [ ] ½ cup unsweetened cocoa powder
- [ ] 1 tsp baking soda
- [ ] ¼ tsp salt
- [ ] ½ cup unsalted butter, softened
- [ ] ¾ cup brown sugar
- [ ] 2 large ripe bananas, mashed
- [ ] 2 large eggs
- [ ] ¼ cup milk
- [ ] 1 tsp vanilla extract
- [ ] 1 tsp lemon juice

Optional Finish

- [ ] ¼ cup dark chocolate chips
- [ ] A pinch of sea salt

Instructions

1. Preheat the oven to 350°F (175°C). Grease a 9×13-inch pan and line with parchment.

2. In a bowl, whisk together flour, cocoa, baking soda, and salt; set aside.

3. Cream butter and brown sugar until creamy, then blend in mashed bananas, eggs, milk, vanilla, and lemon juice.

4. Gradually fold the dry ingredients into the wet mixture until just combined. slutty brownies inspire me to add chocolate chips here if desired.

5. Spread batter evenly in the pan, sprinkle chocolate chips and sea salt, then bake for 22-25 minutes until a toothpick comes out with a few moist crumbs.

6. Allow to cool in the pan for 10 minutes before cutting into squares.

Nutrition per serving

210 kcal	4 g	30 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- The brownies stay extra moist if you let them rest overnight; flavors meld beautifully.
- If you prefer a denser crumb, reduce the milk by half.
- For a protein boost, stir in a scoop of unflavored whey powder with the dry ingredients.