

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.