

Zucchini Bread Recipes

Protein Greek Yogurt Cookies

15 min Prep time	**12 min** Cook time	**27 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Dry Ingredients

- [ ] 1 cup whole wheat flour
- [ ] 1/2 cup vanilla protein powder
- [ ] 1/2 tsp baking soda
- [ ] 1/4 tsp salt

Wet Ingredients

- [ ] 1 cup plain Greek yogurt
- [ ] 1/3 cup honey
- [ ] 1/4 cup melted butter
- [ ] 1 tsp vanilla extract
- [ ] Zest of 1 lemon

Optional Add-Ins

- [ ] 1/4 cup chopped almonds
- [ ] 1/4 cup dark chocolate chips

Instructions

1. Preheat the oven to 350°F (175°C) and line a baking sheet with parchment paper.



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



3. In a larger bowl, combine Greek yogurt, honey, melted butter, vanilla, and lemon zest; stir until smooth.



4. Gently fold the dry mixture into the wet until just incorporated; fold in optional almonds or chocolate chips if using.



5 Scoop tablespoonfuls onto the prepared sheet, spacing 2 inches apart. Greek yogurt muffins offer a similar moist texture.



6 Bake for 10-12 minutes, until the edges are lightly golden; let cool on the sheet for 2 minutes then transfer to a wire rack.



Nutrition per serving

150 kcal	8 g	20 g	5 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the batter feels too sticky, add a tablespoon more flour.
- For extra chewiness, replace half the butter with coconut oil.
- A light drizzle of extra honey after baking adds a glossy finish.