

Zucchini Bread Recipes

The Best Zucchini Brownies: Moist, Rich & Chocolatey

20 min Prep time	**30 min** Cook time	**50 min** Total time
16 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Wet Ingredients

- [ ] 1/2 cup unsalted butter, melted
- [ ] 1 cup granulated sugar
- [ ] 2 large eggs, at room temperature
- [ ] 1 teaspoon vanilla extract

Dry Ingredients

- [ ] 1 cup all-purpose flour
- [ ] 1/2 cup unsweetened cocoa powder
- [ ] 1/2 teaspoon baking soda
- [ ] 1/4 teaspoon salt

Mix-Ins

- [ ] 1 1/2 cups shredded zucchini, squeezed very dry (about 1 medium zucchini)
- [ ] 1 cup semi-sweet chocolate chips, divided

Instructions

1. First, let's set a calm and gentle pace. Preheat your oven to 350°F (175°C). Lightly grease and flour an 8x8 inch baking pan, or line it with parchment paper, leaving a little overhang to act as handles for easy removal later. Now, prepare your zucchini. Using the medium side of a box grater, shred your zucchini. Then, this part is so important, you must squeeze out as much moisture as you can. I gather it in a clean tea towel and wring it out over the sink. It's amazing how much water comes out! Set your dry, fluffy zucchini aside for a moment.

2. In a large mixing bowl, pour in your melted butter. Add the sugar and whisk them together until they are beautifully combined. There's no need to cream them for a long time, just a simple whisking will do. Now, crack in your eggs, one at a time, and add the vanilla extract. Whisk everything together until the mixture is smooth, glossy, and slightly pale. This is the foundation of your brownie batter, and it should smell absolutely lovely already. It's a simple, soothing process.

3. Now, for the dry ingredients. Place a fine-mesh sieve over your bowl of wet ingredients and add the flour, cocoa powder, baking soda, and salt. Sifting them together helps to aerate them and remove any lumps, which creates a more tender brownie. Using a spatula, gently fold the dry ingredients into the wet until they are just combined. Please be careful not to overmix here; a few little streaks of flour are perfectly okay. Overmixing can make the brownies tough, and we want them to be soft and fudgy.

4 It's time to bring it all together. Gently fold in your squeezed-dry shredded zucchini and about 3/4 cup of the chocolate chips. Your batter will be quite thick and luscious. Pour and spread the batter evenly into your prepared baking pan, using your spatula to smooth the top. Sprinkle the remaining 1/4 cup of chocolate chips over the surface. Bake for 28-32 minutes, or until a wooden skewer inserted into the center comes out with moist, fudgy crumbs attached, but not wet batter. Let the brownies cool completely in the pan on a wire rack before cutting. This step is so hard but so necessary for perfect squares!

Nutrition per serving

180 kcal	3 g	24 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- Squeezing the zucchini is non-negotiable! If you leave the zucchini wet, the brownies will be too cakey and might not set properly. Take the extra minute to squeeze it as dry as you possibly can for the best fudgy texture.
- Room temperature eggs are always a good idea in baking. They emulsify more easily into the batter, creating a smoother and more uniform texture. If you forget to take them out, just place them in a bowl of warm water for about 5 minutes.
- For an even richer flavor, try using a mix of dark chocolate chips and semi-sweet. You could also add a teaspoon of instant espresso powder along with your dry ingredients to really enhance and deepen the chocolate notes without adding a coffee flavor. It's a little secret from our home page to yours.