

Zucchini Bread Recipes

Zucchini Cheese Muffins: Savory, Moist & Easy Snack

20 min Prep time	**25 min** Cook time	**45 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Dry Ingredients

- ▢ 2 cups all-purpose flour
- ▢ 1 tbsp granulated sugar
- ▢ 2 tsp baking powder
- ▢ 1/2 tsp baking soda
- ▢ 1/2 tsp salt
- ▢ 1/4 tsp black pepper

Wet Ingredients & Add-ins

- ▢ 1 1/2 cups shredded zucchini (about 1 medium), lightly squeezed
- ▢ 1 1/2 cups shredded sharp cheddar cheese, divided
- ▢ 2 large eggs, lightly beaten
- ▢ 1/2 cup buttermilk
- ▢ 1/2 cup unsalted butter, melted and cooled
- ▢ 2 tbsp chopped fresh chives

Instructions

1. Let's begin by creating a calm and lovely space for baking. Preheat your oven to a cozy 400°F (200°C) and prepare a 12-cup muffin tin with liners or a light coating of butter and flour. Now, find a large, welcoming bowl and add your flour, sugar, baking powder, baking soda, salt, and pepper. Take a whisk and gently dance it through the dry ingredients, making them light and airy. This little step is so important for ensuring a perfectly even rise in every single muffin.

2. In a separate, medium-sized bowl, it's time to bring together the wet ingredients. Pour in your slightly cooled melted butter, the buttermilk, and add the lightly beaten eggs. Whisk them all together until they're just combined into a smooth, pale yellow mixture. Now, pour this lovely liquid mixture into the bowl with your dry ingredients. This is the moment where the magic starts to happen, where separate parts begin their journey to becoming one delicious thing.

3. Now, for the most crucial part: mixing. Using a gentle hand and a spatula, fold the wet and dry ingredients together. Remember, we are not aiming for a perfectly smooth batter. You want to mix only until the streaks of flour disappear. A few lumps are a sign of a future tender muffin, so embrace them! Overmixing develops the gluten and will make your muffins tough, and we want soft, pillowy clouds of savory goodness. So, be gentle and stop just when everything comes together.

4 It's time for our stars to join the party. Add your squeezed shredded zucchini, most of your shredded cheddar (save a little for the tops!), and the fresh chives to the batter. Fold them in with just a few turns of your spatula. Divide the beautiful, thick batter evenly among the 12 muffin cups. I like to use an ice cream scoop for this to make them all uniform. Sprinkle that remaining cheese over the top of each one. Bake for 20-25 minutes, until they are gloriously golden brown and a toothpick inserted in the center comes out clean. Let them cool in the pan for a few minutes before moving them to a wire rack. Try to wait until they're just warm, not piping hot, to enjoy the first one!

Nutrition per serving

245 kcal	8 g	20 g	15 g
Calories	Protein	Carbs	Fat

Tips & notes

- When you shred your zucchini, let it sit for a few minutes and then gently squeeze it with your hands or a clean kitchen towel. You want to remove some of the water so the muffins aren't soggy, but don't wring it out completely! That moisture is key to a tender crumb.
- Room temperature ingredients, especially the eggs and buttermilk, will incorporate more easily into the batter. This helps prevent overmixing and results in a lighter, fluffier texture. It's a small detail that makes a beautiful difference in the final product.
- Feel free to customize these muffins with your favorite herbs or spices. A little bit of smoked paprika or a pinch of cayenne pepper can add a lovely warmth and depth of flavor. This recipe is a wonderful canvas for your own creative touches.