

## Lemon Zucchini Muffins That Are Moist, Bright, and Totally Addictive

1 1/2 cups grated zucchini (no need to peel)



**OVEN**  
**350°F**

**TIME**  
**22 min**

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### INGREDIENTS

1 1/2 cups grated zucchini (no need to peel)

1 3/4 cups all-purpose flour

1 tsp baking powder

1/2 tsp baking soda

1/2 tsp salt

3/4 cup granulated sugar

2 large eggs

1/2 cup plain Greek yogurt or sour cream

1/3 cup vegetable oil

Zest of 1 large lemon

Juice of 1 large lemon (about 2 tbsp)

1 tsp vanilla extract

1/2 cup powdered sugar

1-2 tsp lemon juice

Swaps and Notes:

Flour: Sub in white whole wheat flour for extra fiber.

Yogurt: Sour cream or even plain kefir works in a pinch.

Sweetener: Try coconut sugar or honey for a natural twist.

Add-ins: Mix in blueberries or poppy seeds for variety.

Step-by-Step Instructions:

Preheat and Prep: Heat oven to 350°F. Line a muffin tin with paper liners or grease well.

**Grate and Drain Zucchini:** Use a box grater and squeeze out excess moisture with a paper towel or cheesecloth.

**Mix Dry Ingredients:** In a bowl, whisk together flour, baking powder, baking soda, and salt.

**Mix Wet Ingredients:** In a larger bowl, beat sugar, eggs, oil, yogurt, lemon zest, lemon juice, and vanilla until smooth.

**Combine:** Stir dry ingredients into the wet until just combined. Gently fold in zucchini.

**Fill Muffin Cups:** Divide batter evenly among 12 muffin cups.

**Bake:** Bake for 18-22 minutes, or until a toothpick comes out clean.

**Cool:** Let muffins cool in the pan for 5 minutes, then transfer to a rack.

**Glaze (Optional):** Mix powdered sugar and lemon juice, then drizzle over cooled muffins.

**Tips for Success:**

Don't overmix the batter-this ensures fluffy, tender muffins.

Use fresh lemon juice and zest for the brightest flavor.

Be sure to squeeze out excess water from the zucchini to prevent sogginess.

**Serving Suggestions & Pairings:**

**Storage & Leftover Tips:**

## DIRECTIONS

1. **Preheat and :** Prep: Heat oven to 350°F. Line a muffin tin with paper liners or grease well.
2. **Grate and :** Drain Zucchini: Use a box grater and squeeze out excess moisture with a paper towel or cheesecloth.
3. **Mix :** Dry Ingredients: In a bowl, whisk together flour, baking powder, baking soda, and salt.
4. **Mix :** Wet Ingredients: In a larger bowl, beat sugar, eggs, oil, yogurt, lemon zest, lemon juice, and vanilla until smooth.
5. **Combine:** Stir dry ingredients into the wet until just combined. Gently fold in zucchini.
6. **Fill :** Muffin Cups: Divide batter evenly among 12 muffin cups.
7. **Bake:** Bake for 18-22 minutes, or until a toothpick comes out clean.
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10. **Tips for Success:** Don't overmix the batter-this ensures fluffy, tender muffins.
11. Use fresh lemon juice and zest for the brightest flavor.
12. Be sure to squeeze out excess water from the zucchini to prevent sogginess.
13. **Serving Suggestions & Pairings:** Serve these muffins as part of a light breakfast or afternoon snack. They're fantastic with a cup of tea or alongside a brunch spread that includes this crockpot nacho dip for a savory counterpoint.

14. For dessert lovers, pair these muffins with this easy ice cream sandwich cake for a full summer sweets menu.
15. Storage & Leftover Tips: Room Temp: Store in an airtight container for up to 3 days.
16. Fridge: Keeps well for up to a week-reheat briefly to soften.
17. Freezer: Freeze individually wrapped muffins for up to 2 months. Thaw at room temp or warm in the microwave.
18. More Recipes You'll Love: If you enjoy these muffins, you'll also love:
19. These : Chocolate Chip Cookie Dough Brownie Bombs - for when you want an indulgent dessert.
20. These : No-Bake Peanut Butter Oatmeal Bars - a great grab-and-go snack option.
21. Final Thoughts: Lemon Zucchini Muffins are the kind of recipe you'll make on repeat-simple, satisfying, and sneakily healthy. Whether you're using up summer produce or just want a fresh take on muffins, these hit every note.
22. Let me know if you try them out-drop a comment, share a photo, or tag us! And don't forget to follow Chef Maniac for more irresistible recipes.

## SWAPS & NOTES

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Yogurt : Sour cream or even plain kefir works in a pinch.

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**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/lemon-zucchini-muffins-that-are-moist-bright-and-totally-addictive/>