

Chocolate Zucchini Banana Bread Muffins: Moist & Flavorful

Chocolate Zucchini Banana Bread Muffins: Your New Favorite Way to Enjoy Breakfast and Snacks!



OVEN
350°F

TIME
2-3 min

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INGREDIENTS

- 1 ... cups all-purpose flour
- ... cup unsweetened cocoa powder
- 1 tsp baking soda
- 1 tsp salt
- 4 tbsp unsalted butter, softened
- $\frac{3}{4}$ cup granulated sugar
- 1 cup of peeled, chopped zucchini (then pureed - about half of a larger zucchini)
- 1 large egg
- 2-3 ripe bananas, mashed (the riper, the sweeter and easier to mash!)
- 1 tsp vanilla extract
- 1 cup chocolate chips (semi-sweet or milk chocolate)

Swaps and Notes:

Zucchini: The key is to puree the zucchini, not just grate it, for an undetectable texture that adds immense moisture. Squeeze out excess liquid from the pureed zucchini if it seems very watery.

Bananas: Use very ripe bananas with plenty of brown spots; they provide natural sweetness and a moist texture.

Cocoa Powder: Unsweetened cocoa powder (natural or Dutch-processed) works well. Natural cocoa will give a slightly more "red velvet" hint with the red-brown color of baked goods.

Butter: Unsalted butter is preferred to control the salt. Ensure it's softened for proper creaming.

Chocolate Chips: Semi-sweet chocolate chips are classic, but milk chocolate or even white chocolate chips would be delicious.

Add-ins (Optional): A handful of chopped walnuts or pecans could be folded in with the chocolate chips for extra crunch. A sprinkle of cinnamon could also be added to the dry ingredients.

Directions:

Preheat Oven & Prep Muffin Pan: Preheat your oven to 350°F (175°C). Line a standard 12-cup muffin pan with 10 paper liners. (This recipe makes about 10 standard-sized muffins, leaving a couple empty wells can help with even baking, or fill them with a small amount of water to prevent scorching.) Set that aside and let the excitement build!

Whisk Dry Ingredients: In a medium mixing bowl, whisk together the all-purpose flour, unsweetened cocoa powder, baking soda, and salt. This will be your dry mix, so set it aside for now.

Prepare Zucchini: Grab that zucchini! Peel and chop about a cup's worth (a half of a larger zucchini will do). Then, blend the chunks until smooth using a food processor or blender. You want a fine, smooth puree to blend seamlessly into the batter.

Cream Butter & Sugar: In a large bowl, using an electric mixer (handheld or stand mixer), cream together the softened butter and granulated sugar until fluffy and light, about 2-3 minutes.

Add Egg & Zucchini Puree: Beat in the egg until well combined. Then, add the pureed zucchini - mix it well until fully incorporated.

Add Bananas & Vanilla: Now, add in your mashed bananas and vanilla extract; stir until everything beautifully combines.

Combine Wet and Dry & Fold in Chocolate Chips: Gradually add the dry ingredients to the wet mixture, about a third at a time, mixing well (on low speed if using a mixer, or with a spatula) after each addition, until just combined. Be careful not to overmix. Once you have a well-combined batter, gently fold in those delicious chocolate chips.

Fill Muffin Liners & Bake: Pour the batter evenly into the prepared muffin liners, filling each about two-thirds full. Bake for 25-35 minutes. Keep an eye on it! Check for doneness by inserting a toothpick into the center of one muffin; if it comes out clean (a few moist crumbs are okay), it's ready to come out!

Cool Muffins: Allow the muffins to cool in the pan for about 10 minutes before transferring them to a wire rack to cool completely. This helps them set and prevents sticking.

Storage Tips:

Leftover muffins can be kept in an airtight

container in the refrigerator for up to 5 days.

You can also freeze the muffins. Wrap individual muffins tightly in plastic wrap, then place them in a freezer-safe bag for up to 2 months. To enjoy, simply thaw at room temperature or warm briefly in the microwave.

Important Note:

And don't forget-before you grate and puree the zucchini, if it seems very watery, squeeze out that excess liquid using a clean towel. This will help keep your muffins perfectly moist and prevent them from becoming soggy!

Tips for Success:

Ripe Bananas: The riper your bananas, the sweeter and more flavorful your muffins will be. Look for bananas with plenty of brown spots.

DIRECTIONS

1. Making these : Chocolate Zucchini Banana Bread Muffins is a straightforward baking process, perfect for a delightful morning treat!
2. Preheat : Oven & Prep Muffin Pan: Preheat your oven to 350°F (175°C). Line a standard 12-cup muffin pan with 10 paper liners. (This recipe makes about 10 standard-sized muffins, leaving a couple empty wells can help with even baking, or fill them with a small amount of water to prevent scorching.) Set that aside and let the excitement build!
3. Whisk : Dry Ingredients: In a medium mixing bowl, whisk together the all-purpose flour, unsweetened cocoa powder, baking soda, and salt. This will be your dry mix, so set it aside for now.
4. Prepare : Zucchini: Grab that zucchini! Peel and chop about a cup's worth (a half of a larger zucchini will do). Then, blend the chunks until smooth using a food processor or blender. You want a fine, smooth puree to blend seamlessly into the batter.
5. Cream : Butter & Sugar: In a large bowl, using an electric mixer (handheld or stand mixer), cream together the softened butter and granulated sugar until fluffy and light, about 2-3 minutes.
6. Add : Egg & Zucchini Puree: Beat in the egg until well combined. Then, add the pureed zucchini - mix it well until fully incorporated.
7. Add : Bananas & Vanilla: Now, add in your mashed bananas and vanilla extract; stir until everything beautifully combines.
8. Combine : Wet and Dry & Fold in Chocolate Chips: Gradually add the dry ingredients to the wet mixture,

about a third at a time, mixing well (on low speed if using a mixer, or with a spatula) after each addition, until just combined. Be careful not to overmix. Once you have a well-combined batter, gently fold in those delicious chocolate chips.

9. **Fill : Muffin Liners & Bake:** Pour the batter evenly into the prepared muffin liners, filling each about two-thirds full. Bake for 25-35 minutes. Keep an eye on it! Check for doneness by inserting a toothpick into the center of one muffin; if it comes out clean (a few moist crumbs are okay), it's ready to come out!
10. **Cool : Muffins:** Allow the muffins to cool in the pan for about 10 minutes before transferring them to a wire rack to cool completely. This helps them set and prevents sticking.
11. **Enjoy your delightful treats!**
12. **Storage Tips::** Leftover muffins can be kept in an airtight container in the refrigerator for up to 5 days.
13. **You can also freeze the muffins.** Wrap individual muffins tightly in plastic wrap, then place them in a freezer-safe bag for up to 2 months. To enjoy, simply thaw at room temperature or warm briefly in the microwave.
14. **Important Note::** And don't forget-before you grate and puree the zucchini, if it seems very watery, squeeze out that excess liquid using a clean towel. This will help keep your muffins perfectly moist and prevent them from becoming soggy!
15. **Tips for Success: Ripe Bananas:** The riper your bananas, the sweeter and more flavorful your muffins will be. Look for bananas with plenty of brown spots.
16. **Pureed : Zucchini:** Pureeing the zucchini (instead of just grating) makes it undetectable in texture, ensuring even moisture without chunky bits.
17. **Don't : Overmix:** Overmixing the batter, especially after adding the flour, can lead to tough muffins. Mix just until the ingredients are combined.
18. **Room : Temperature Ingredients:** Softened butter and room temp eggs blend more smoothly into the batter.
19. **Test for : Doneness:** A toothpick test is reliable. If it comes out clean (or with a few moist crumbs), the muffins are done.
20. **Serving Suggestions and Pairings:** These Chocolate Zucchini Banana Bread Muffins are incredibly versatile. They're perfect for a quick breakfast with coffee or tea, a satisfying afternoon snack, or even a healthier dessert. They're also fantastic for lunchboxes or road trips. For other comforting banana-based treats, you might also enjoy my [This Chocolate Chip Banana Bread Is My Favorite Way to Use Up Overripe Bananas](#) or my [This Big Family Banana Pudding Is My Favorite Classic Dessert to Feed a Crowd](#).
21. **More Recipes You Will Love:** If you loved the moist texture and comforting flavors of these muffins, here are a few more delightful dessert recipes that I think you'll absolutely love:
22. **For another fantastic fall-inspired baked good, check out my [These Easy Pumpkin Spice Muffins Are My](#)**

Favorite Fall Treat to Bake on Repeat.

23. If you're a fan of rich and indulgent treats, you'll adore my These Chocolate Chip Cookie Dough Brownie Bombs Are My Favorite Sweet Obsession.
24. And for a classic, decadent bar, my : The Best Peanut Butter Brownies I've Ever Made (And I've Made a Lot!) are a must-try.
25. Final Thoughts: These Chocolate Zucchini Banana Bread Muffins are a true winner - combining wholesome ingredients with decadent chocolate flavor into a perfectly moist and portable treat. They're easy to make, hide a healthy secret, and are guaranteed to be a hit. Give them a bake, and enjoy your delightful treats!

SWAPS & NOTES

Zucchini: The key is to puree the zucchini, not just grate it, for an undetectable texture that adds immense moisture.

Squeeze out excess liquid from the pureed zucchini if it seems very watery.

Bananas: Use very ripe bananas with plenty of brown spots; they provide natural sweetness and a moist texture.

Cocoa Powder: Unsweetened cocoa powder (natural or Dutch-processed) works well.

TIPS FOR SUCCESS

Ripe Bananas: The riper your bananas, the sweeter and more flavorful your muffins will be.

Look for bananas with plenty of brown spots.

Pureed Zucchini: Pureeing the zucchini (instead of just grating) makes it undetectable in texture, ensuring even moisture without chunky bits.

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

Original recipe: <https://chefmaniac.com/chocolate-zucchini-banana-bread-muffins-moist-flavorful/>