

Vegan Zucchini Brownies

These vegan zucchini brownies are soft, moist, gooey, fudgy, and very chocolaty! The recipe is plant-based, gluten-free, easy to make, and delicious! Enjoy this vegan chocolate cake with your family and friends. Kids will love this healthy chocolate dessert.

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Prep Time 10 mins Cook Time 20-30 mins Total Time 30-40 mins

Servings 4



Ingredients

- 6 tbsp sugar
- 3/4 cup oat flour or regular flour
- 1/4 cup dairy-free chocolate chips + more for the top
- 1/4 cup + 1/2 tbsp cocoa powder unsweetened
- 1/2 tsp baking powder
- 1/8 tsp baking soda
- Good pinch of salt
- 1/2 cups + 2 tbsp shredded zucchini tightly packed
- 1/4 cup nut butter of choice (we used sunflower seed butter)
- 1/8 cup plant-based milk
- 1/2 tsp vanilla extract

Instructions

1. Line a small pan with parchment paper or grease it with vegan butter or oil and preheat oven to 180 °C.
2. Process all dry ingredients (except the chocolate chips) in a **food processor** or mix well
3. Add all wet ingredients and blend/mix again until the batter is smooth.
4. Finally, add the chocolate chips and stir with a spoon.
5. Pour the batter into the loaf pan and add more chocolate chips on top.
6. Bake in the oven for about 20-30 minutes. For fudgy brownies, bake for less time. And for cakey brownies, bake a little longer. The baking time also depends on the size of the pan! You can insert a toothpick in the center of a brownie after 20 minutes and if it comes out clean/slightly crumbly the brownies are done. If the toothpick comes out very sticky/wet, then the brownies need more baking time.
7. Let the brownies cool completely. They will firm up once they cool and taste even better on day two! Enjoy! Keep leftover zucchini brownies covered in the fridge. You can also freeze them!