

High Protein Banana Zucchini Bread Recipe (Vegan)

Prep: 10 minutes • Cook: 40 minutes

Moist, fluffy banana-zucchini bread packed with plant-based protein and studded with melty chocolate chips, offering natural sweetness and a tender crumb without dairy or eggs.

Ingredients

- 3 (about 1 1/2 cups) bananas (overripe, mashed)
- 1 cup zucchini (grated and squeezed dry)
- 1/4 cup vegan butter (melted)
- 1 teaspoon vanilla extract
- 1/2 cup non-dairy milk (room temperature)
- 2 cups all-purpose flour
- 1/2 cup vegan protein powder
- 1/2 cup coconut sugar
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 teaspoon ground cinnamon
- 1/2 cup vegan chocolate chips

Instructions

1. Grate the zucchini on a box grater, then squeeze out excess moisture with paper towels; set aside.
 2. Preheat the oven to 350°F (175°C). Line an 8x4-inch loaf pan with parchment and lightly grease the sides.
 3. In a large bowl, mash the overripe bananas until mostly smooth.
 4. Whisk in the melted vegan butter, vanilla extract, and non-dairy milk until well combined.
 5. In a separate bowl, whisk together the all-purpose flour, vegan protein powder, coconut sugar, baking soda, salt, and cinnamon.
 6. Add the dry ingredients to the wet ingredients and fold gently until just combined; do not overmix.
 7. Fold in the grated zucchini and most of the chocolate chips, reserving a small handful for topping.
 8. Pour the batter into the prepared loaf pan and sprinkle the reserved chocolate chips on top.
 9. Bake for about 40 minutes, or until a toothpick inserted into the center comes out clean or with a few moist crumbs.
 10. Let the loaf cool in the pan for 10 minutes, then transfer to a wire rack to cool completely before slicing.
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Tags: Vegan, High Protein, Banana Bread, Zucchini, Chocolate Chip, Bread, Snack

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