

Plate Dream

Best Banana Bread Recipe – Easy, Moist & Delicious

15 min Prep time	**55 min** Cook time	**1 h 10 min** Total time
10 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 3 very ripe bananas, mashed
- [ ] 1/3 cup melted unsalted butter
- [ ] 1 teaspoon vanilla extract
- [ ] 1 cup brown sugar
- [ ] 2 large eggs, beaten
- [ ] 1 1/2 cups all-purpose flour
- [ ] 1 teaspoon baking soda
- [ ] 1/2 teaspoon salt
- [ ] 1 tablespoon lemon juice

Optional Add-Ins

- [ ] 1/2 cup chocolate chips
- [ ] 1/2 cup chopped walnuts

Instructions

1. Preheat the oven to 350°F (175°C). Grease a 9x5-inch loaf pan and set aside.
2. In a large bowl, mash the bananas with a fork until smooth; stir in the melted butter and let it cool a moment.
3. Add the sugar, eggs, vanilla, and lemon juice to the banana mixture; whisk gently until combined.
4. Sift together flour, baking soda, and salt; fold into the wet mixture with a spatula, being careful not to over-mix.
5. If using, fold in chocolate chips or walnuts; pour the batter into the prepared loaf pan.
6. Bake for 55-60 minutes, or until a toothpick inserted in the center comes out clean.
7. Allow the bread to cool in the pan for 10 minutes, then transfer to a wire rack; slice once fully cooled.

Nutrition per serving

210 kcal	4 g	30 g	8 g
Calories	Protein	Carbs	Fat

Tips & notes

- The batter will be thick; this is normal and gives the loaf its dense, moist crumb.
- If you prefer a sweeter loaf, increase brown sugar by 2-3 tablespoons.
- For a hint of spice, add 1/2 teaspoon cinnamon to the dry ingredients.