

Plate Dream

Best Banana Bread Recipe – Moist & Easy

15 min Prep time	**45 min** Cook time	**1 h** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 3 ripe bananas, mashed
- [ ] ½ cup unsalted butter, melted
- [ ] 1 cup brown sugar
- [ ] 2 large eggs
- [ ] 1 tsp vanilla extract
- [ ] 1½ cups all-purpose flour
- [ ] ½ tsp baking soda
- [ ] ¼ tsp salt
- [ ] ½ cup buttermilk

Optional Mix-ins

- [ ] ½ cup chopped walnuts
- [ ] ½ cup chocolate chips
- [ ] ¼ cup shredded coconut

Instructions

1. Preheat oven to 350°F (175°C). Grease a 9×5-inch loaf pan and set aside.
2. In a large bowl, whisk together flour, baking soda, and salt; set aside.
3. In another bowl, combine mashed bananas, melted butter, and brown sugar; stir until smooth.
4. Add eggs one at a time, beating gently, then stir in vanilla and buttermilk.
5. Fold the dry ingredients into the wet mixture just until combined; avoid over-mixing.
6. If using, gently fold in walnuts or chocolate chips.
7. Pour batter into prepared pan, smooth the top, and sprinkle a pinch of brown sugar.
8. Bake for 45-50 minutes, or until a toothpick inserted in the center comes out clean.
9. Allow the loaf to cool in the pan for 10 minutes, then transfer to a wire rack to cool completely.

Nutrition per serving

280 kcal	4 g	42 g	10 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the top browns too quickly, tent with foil midway through baking.
- For extra flavor, swirl a drizzle of honey into the batter before baking.
- This loaf freezes well; slice before freezing for easy portioning.