

Plate Dream

Best Moist Easy Banana Bread

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

Ingredients

Main Batter

- [ ] 3 very ripe bananas, mashed
- [ ] 1/2 cup unsalted butter, melted
- [ ] 1 cup brown sugar
- [ ] 2 large eggs, at room temperature
- [ ] 1 tsp vanilla extract
- [ ] 1 1/2 cups all-purpose flour
- [ ] 1 tsp baking soda
- [ ] 1/2 tsp salt
- [ ] 1 tbsp lemon juice
- [ ] 1/4 cup honey (optional)
- [ ] 1/2 tsp cinnamon (optional)
- [ ] 1/2 cup chocolate chips (optional)

Instructions

1. Preheat the oven to 350°F (175°C). Grease a 9×5-inch loaf pan and set aside.
2. In a large bowl, mash the bananas until smooth, then stir in melted butter.
3. Add brown sugar, eggs, vanilla, and lemon juice; whisk gently until combined.
4. In a separate bowl, whisk flour, baking soda, salt, and cinnamon. Fold the dry mix into the banana mixture just until no streaks remain.
5. If using, fold in chocolate chips or nuts. Pour batter into the prepared loaf pan, smoothing the top.
6. Bake for 50-55 minutes, or until a toothpick inserted in the center comes out clean. Let the loaf cool in the pan 10 minutes, then transfer to a wire rack.

Nutrition per serving

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

Tips & notes

- If the top browns too quickly, loosely tent with foil halfway through baking.
- For extra moistness, brush the top with a little melted butter as soon as it comes out of the oven.
- A pinch of nutmeg adds a subtle warm undertone without overwhelming the banana.