

Plate Dream

Cinnamon Swirl Banana Bread – Perfect for Brunch

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
- [ ] 1/2 cup melted butter
- [ ] 1 cup brown sugar
- [ ] 2 large eggs, beaten
- [ ] 1 tsp vanilla extract
- [ ] 1 1/2 cups all-purpose flour
- [ ] 1 tsp baking soda
- [ ] 1/2 tsp salt
- [ ] 1/4 cup milk

Cinnamon Swirl

- [ ] 1/3 cup brown sugar
- [ ] 2 tsp ground cinnamon
- [ ] 1 tbsp melted butter

Instructions

1. Preheat the oven to 350°F (175°C) and grease a 9×5-inch loaf pan.
2. In a large bowl, mash the bananas, then stir in melted butter, brown sugar, eggs, vanilla, and milk until combined.
3. In a separate bowl, whisk flour, baking soda, and salt; fold into the banana mixture gently.
4. For the swirl, mix brown sugar, cinnamon, and melted butter until crumbly; spread half over the batter, then drizzle the rest on top.
5. Use a knife to create soft ribbons, then bake for 45-50 minutes, or until a toothpick comes out clean. Let cool 10 minutes before removing from pan.

Nutrition per serving

260 kcal	4 g	38 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a sweeter swirl, increase the brown sugar by a tablespoon.
- Allow the bread to rest a few minutes after baking; the flavor deepens as it cools.
- A light drizzle of honey on warm slices adds a lovely shine.