

Plate Dream

Cinnamon Swirled Banana Bread Recipe

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 unsalted butter, melted
- [ ] 1 cup brown sugar
- [ ] 2 large eggs
- [ ] 1 tsp vanilla extract
- [ ] 1 tbsp lemon juice
- [ ] 1 ½ cups all-purpose flour
- [ ] 1 tsp baking soda
- [ ] 1/2 tsp salt

Cinnamon Swirl

- [ ] 1/4 cup brown sugar
- [ ] 2 tsp ground cinnamon
- [ ] 1 tbsp melted butter

Instructions

1. Preheat your oven to 350°F (175°C) and grease a 9×5-inch loaf pan; set it aside while you gather everything.
2. In a large bowl, whisk together the melted butter and brown sugar until smooth, then beat in the eggs one at a time, followed by the mashed bananas, vanilla, and lemon juice.
3. In a separate bowl, sift the flour, baking soda, and salt. Gently fold the dry mix into the wet batter, being careful not to over-mix.
4. For the swirl, combine the swirl brown sugar, cinnamon, and melted butter; set aside.
5. Spread half of the batter into the prepared pan, drizzle half of the cinnamon mixture, then swirl with a knife. Repeat with the remaining batter and swirl.
6. Bake for 45-50 minutes, or until a toothpick inserted into the center comes out with only a few moist crumbs.
7. Let the bread cool in the pan for 10 minutes, then turn out onto a wire rack to finish cooling.

Nutrition per serving

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

Tips & notes

- If you prefer a sweeter loaf, increase brown sugar by 2 tbsp.
- A pinch of nutmeg in the swirl adds a subtle depth.
- For a gluten-free version, substitute with a 1-to-1 gluten-free flour blend.