

Plate Dream

Easy Banana Bread Recipe

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

Ingredients

Main Ingredients

- [ ] 3 ripe bananas, mashed
- [ ] 1/3 cup melted butter
- [ ] 1 tsp vanilla extract
- [ ] 1 tsp lemon juice
- [ ] 1 cup granulated sugar
- [ ] 1 large egg, beaten
- [ ] 1 tsp ground cinnamon
- [ ] 1/2 tsp baking soda
- [ ] 1/2 tsp salt
- [ ] 1 1/2 cups all-purpose flour

Optional Add-ins

- [ ] 1/2 cup chopped walnuts
- [ ] 1/2 cup chocolate chips
- [ ] 1/4 cup shredded coconut

Instructions

1. Preheat the oven to 350°F (175°C) and lightly grease a 9×5-inch loaf pan.
2. In a large bowl, combine the melted butter with the mashed bananas, then stir in the lemon juice, vanilla, and beaten egg.
3. Whisk together the sugar, flour, cinnamon, baking soda, and salt in a separate bowl; gently fold the dry mixture into the wet until just combined.
4. If using, fold in walnuts or chocolate chips, then pour the batter into the prepared loaf pan, smoothing the top with a spatula.
5. Bake for 55-60 minutes, or until a toothpick inserted in the center comes out with a few moist crumbs. Let the bread cool in the pan for 10 minutes, then transfer to a wire rack.

Nutrition per serving

210 kcal	3 g	30 g	8 g
Calories	Protein	Carbs	Fat

Tips & notes

- Avoid over-mixing; a few lumps are fine and keep the crumb tender.
- If you like a sweeter loaf, increase sugar by 2 tablespoons.
- For a tropical twist, add shredded coconut and a pinch of nutmeg.