Plate Dream

Snickerdoodle Banana Bread

Soft banana bread with a snickerdoodle cinnamon swirl that feels like a warm hug on a plate.

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

Ingredients

Main Ingredients

- [ ] 3 ripe bananas, mashed
- [ ] 1/2 cup unsalted butter, softened
- [ ] 1 cup brown sugar
- [ ] 2 large eggs
- [ ] 1 tsp vanilla extract
- [ ] 1 3/4 cups all-purpose flour
- [ ] 1 tsp baking soda
- [ ] 1/2 tsp salt
- [ ] 1 tbsp lemon juice

Snickerdoodle Swirl

- [ ] 1/4 cup granulated sugar
- [ ] 1 tsp ground cinnamon
- [ ] 1 tbsp melted butter (for swirling)

Instructions

1. Preheat the oven to 350°F (175°C). Grease a 9×5-inch loaf pan and line with parchment.
2. In a bowl, whisk together mashed bananas, softened butter, and brown sugar until smooth; add eggs and vanilla, mixing gently.
3. Combine flour, baking soda, salt, and lemon juice; fold into the wet mixture just until incorporated.
4. In a small cup, stir together granulated sugar and cinnamon; drizzle melted butter over the batter, then swirl the cinnamon-sugar mixture through using a knife.
5. Pour the batter into the prepared pan, smooth the top, and sprinkle a final dusting of the cinnamon-sugar blend.
6. Bake for 55-60 minutes, or until a toothpick inserted in the center comes out clean; let the loaf cool in the pan for 10 minutes, then transfer to a wire rack.

Nutrition per serving

310 kcal	5 g	45 g	13 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the top browns too quickly, cover loosely with foil halfway through baking.
- For extra aroma, toast the cinnamon-sugar swirl in a dry skillet for 30 seconds before adding.
- A drizzle of honey over warm slices adds a lovely glisten.