

Plate Dream

Starbucks Copycat Banana Bread – Easy Homemade 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, lightly beaten
- [ ] 1 tsp vanilla extract
- [ ] 1 3/4 cups all-purpose flour
- [ ] 1 tsp baking soda
- [ ] 1/2 tsp salt
- [ ] 1 tsp ground cinnamon
- [ ] 1 Tbsp lemon zest

Optional Add-Ins

- [ ] 1/2 cup chopped walnuts or pecans
- [ ] 1/2 cup chocolate chips

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, whisk together melted butter and brown sugar until glossy; then stir in the mashed bananas, eggs, vanilla, and lemon zest.
3. In a separate bowl, sift flour, baking soda, salt, cinnamon, and a pinch of extra zest. Gently fold the dry mix into the wet batter, being careful not to over-mix.
4. If using, stir in walnuts or chocolate chips. Pour the batter into the prepared loaf pan, smoothing the top with a spatula.
5. Bake for 45-50 minutes, or until a toothpick inserted in the center comes out with just a few moist crumbs. If the top darkens too quickly, tent with foil.
6. Allow the bread to cool in the pan for 10 minutes, then turn out onto a wire rack. Slice once slightly cooled for clean cuts.

Nutrition per serving

340 kcal	5 g	46 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra caramel notes, brush the top with a mixture of melted butter and brown sugar before baking.
- A dash of espresso powder can give a subtle coffee depth without adding liquid.
- If the loaf is too dry, cover with a clean kitchen towel while it cools to retain moisture.