

Foodnity Recipes

Banana Bread in Air Fryer

A simple, airy banana bread baked fast in an air fryer, delivering a golden crust and tender crumb.

15 min Prep time	**25 min** Cook time	**40 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 3 very ripe bananas, mashed
- [ ] 1/3 cup melted butter
- [ ] 1 cup brown sugar
- [ ] 2 eggs, lightly beaten
- [ ] 1 tsp vanilla extract
- [ ] 1 tsp baking soda
- [ ] 1/2 tsp salt
- [ ] 1 1/2 cups all-purpose flour
- [ ] 1 tbsp lemon juice

Optional Add-ins

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

Instructions

1. Pre-heat the air fryer to 320°F (160°C). Lightly spray a 6-inch silicone loaf pan and set it in the basket.
2. In a large bowl, mash the bananas, then stir in melted butter until smooth.
3. Add sugar, eggs, vanilla, and lemon juice; whisk gently. Sprinkle baking soda and salt over the mixture, then fold in the flour just until combined.
4. If using, fold in walnuts or chocolate chips. Pour the batter into the prepared pan, smoothing the top.
5. Place the pan in the air fryer and bake for 20-25 minutes, or until a toothpick inserted in the center comes out clean. If the top browns too quickly, cover loosely with foil.
6. Allow the loaf to cool in the pan for 10 minutes, then remove and let it finish cooling on a wire rack before slicing.

Nutrition per serving

320 kcal	5 g	48 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra aroma, add a pinch of cinnamon to the batter.
- If the loaf seems too dense, increase the air-fryer temperature by 10°F next time.
- A light drizzle of honey over warm slices adds a delightful shine.