

Foodnity Recipes

Banana Bread Recipe – The Internet’s #1 Bake

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

Ingredients

Main Ingredients

- [ ] 3 very ripe bananas, mashed
- [ ] 1/2 cup unsalted butter, melted
- [ ] 1 cup brown sugar
- [ ] 2 large eggs, lightly beaten
- [ ] 1 ½ cups all-purpose flour
- [ ] 1 tsp baking soda
- [ ] ½ tsp salt
- [ ] 1 tsp vanilla extract
- [ ] Zest of 1 lemon

Optional Add-Ins

- [ ] ½ cup chopped walnuts
- [ ] ½ 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 the melted butter and brown sugar until smooth; then stir in the mashed bananas.
3. Add the eggs, vanilla, and lemon zest; mix gently. In a separate bowl, whisk flour, baking soda, and salt.
4. Fold the dry ingredients into the wet mixture just until combined; if using, fold in walnuts or chocolate chips now.
5. Pour the batter into the prepared pan, smooth the top, and optionally scatter a few banana slices on the surface.
6. Bake for 55-60 minutes, or until a toothpick inserted in the center comes out clean with a few moist crumbs.
7. Let the loaf cool in the pan for 10 minutes, then transfer to a wire rack to cool completely before slicing.

Nutrition per serving

210 kcal	3 g	32 g	8 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a sweeter loaf, increase sugar by ¼ cup.
- For extra crunch, toast the walnuts before adding.
- A dash of cinnamon adds warmth without overpowering the banana.