

Foodnity Recipes

Cinnamon Swirl Banana Bread

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

Ingredients

Main Batter

- [ ] 3 ripe bananas, mashed
- [ ] 1 ½ cups all-purpose flour
- [ ] ½ cup unsalted butter, softened
- [ ] ¾ cup brown sugar
- [ ] ¼ cup granulated sugar
- [ ] 2 large eggs
- [ ] ¼ cup milk
- [ ] 1 tsp vanilla extract
- [ ] 1 tsp baking soda
- [ ] ½ tsp salt
- [ ] 1 tbsp lemon juice

Cinnamon Swirl

- [ ] ¼ cup brown sugar
- [ ] 2 tsp ground cinnamon
- [ ] 1 tbsp melted butter

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, cream together the softened butter, brown sugar, and granulated sugar until light and fluffy. Add eggs one at a time, beating gently.
3. Stir in mashed bananas, milk, vanilla, and lemon juice until just combined.
4. In a separate bowl whisk flour, baking soda, and salt. Fold the dry mixture into the wet batter, being careful not to over-mix.
5. For the swirl, mix brown sugar, cinnamon, and melted butter until crumbly. Drop spoonfuls of this mixture over the batter, then use a knife to create a marbled swirl.
6. Bake for 55-60 minutes, or until a toothpick inserted into the center comes out clean. If the top browns too quickly, cover loosely with foil.
7. Allow the bread to cool in the pan for 10 minutes, then transfer to a wire rack. Slice and enjoy warm.

Nutrition per serving

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

Tips & notes

- If you prefer a sweeter loaf, increase the brown sugar by 2-3 tbsp.
- For extra moisture, stir in ¼ cup plain yogurt.
- A pinch of nutmeg in the swirl adds a subtle depth.