

Foodnity Recipes

Copycat Starbucks Banana Bread Recipe

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

Ingredients

Main Ingredients

- [ ] 3 ripe bananas, mashed
- [ ] 1/3 cup melted butter
- [ ] 1/2 cup Greek yogurt
- [ ] 1/2 cup honey
- [ ] 2 large eggs
- [ ] 1 tsp vanilla extract
- [ ] 1 tsp lemon zest
- [ ] 1 3/4 cups all-purpose flour
- [ ] 1 tsp baking soda
- [ ] 1/2 tsp salt
- [ ] 1 tsp ground cinnamon

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, mash the bananas until smooth, then stir in the melted butter, yogurt, honey, eggs, vanilla, and lemon zest. easy one bowl banana bread.
3. In a separate bowl, whisk together flour, baking soda, salt, and cinnamon. Gently fold the dry mixture into the wet batter until just combined.
4. Pour the batter into the prepared pan, smooth the top, and sprinkle a pinch of cinnamon for a rustic finish.
5. Bake for 55-60 minutes, or until a toothpick inserted near the center comes out with moist crumbs. Let the loaf cool in the pan for 10 minutes, then transfer to a wire rack.
6. Slice, serve, and enjoy the comforting aroma that fills your home—just like stepping into a quiet café.

Nutrition per serving

290 kcal	5 g	44 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you like a richer flavor, you can add 1/4 cup melted dark chocolate chips to the batter.
- For a slightly crispier crust, brush the top with a little extra melted butter before baking.
- Use a kitchen scale for precise flour measurement; it helps keep the crumb light.