

Foodnity Recipes

Easy One-Bowl Banana Bread Recipe

15 min Prep time	**35 min** Cook time	**50 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 3 ripe bananas, mashed
- [ ] 1/2 cup (1 stick) unsalted butter, melted
- [ ] 1 cup granulated sugar
- [ ] 2 large eggs
- [ ] 1 1/2 cups all-purpose flour
- [ ] 1 tsp baking soda
- [ ] 1/2 tsp salt
- [ ] 1 tsp ground cinnamon
- [ ] 2 tbsp lemon juice
- [ ] 1/4 cup milk

Optional Add-Ins

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

Instructions

1. Preheat the oven to 350°F (175°C). Lightly grease a 9×5-inch loaf pan and set aside.
2. In a large bowl, whisk together melted butter and sugar until combined; then beat in the eggs one at a time.
3. Stir in the mashed bananas, lemon juice, and milk; the mixture should look glossy and fragrant.
4. In a separate bowl, sift flour, baking soda, salt, and cinnamon. Gently fold the dry ingredients into the wet batter, being careful not to over-mix.
5. If using, fold in walnuts or chocolate chips. Pour the batter into the prepared loaf pan and smooth the top.
6. Bake for 30-35 minutes, or until a toothpick inserted into the center comes out clean. Let the loaf cool in the pan for 10 minutes, then transfer to a wire rack.

Nutrition per serving

210 kcal	3 g	30 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra moisture, you can replace 1/4 cup milk with an equal amount of plain yogurt.
- If you prefer a sweeter loaf, increase brown sugar by 2 tablespoons.
- A pinch of nutmeg works nicely with cinnamon for added warmth.