

Delicious Homemade Banana Bread Recipe

Category: Breakfast

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Prep Time: 20 min

Cook Time: 45 min

Total Time: 80 min

Servings: 8

Difficulty: Easy

Calories: 250

Excerpt

Moist and flavorful homemade banana bread recipe, perfect for breakfast or as a snack.

Ingredients

- 3 cups ripe bananas
- 1 cup unsalted butter
- 1 cup granulated sugar
- 2 large eggs
- 2 teaspoons vanilla extract
- 2 cups all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt

Instructions

1. Preheat oven and prepare loaf pan: Preheat oven to 350°F (180°C). Grease a 9x5-inch loaf pan and set aside.
2. Mash bananas and mix with sugar: Mash the ripe bananas in a large mixing bowl until they're smooth. Add the granulated sugar and mix until well combined.
3. Add eggs and vanilla extract: Add the eggs one at a time, mixing well after each addition. Add the vanilla extract and mix until combined.
4. Combine dry ingredients: In a separate bowl, whisk together the flour, baking powder, and salt. Add the dry ingredients to the wet ingredients and mix until just combined.
5. Pour batter into loaf pan: Pour the batter into the prepared loaf pan and smooth the top.
6. Bake until golden brown: Bake for 45-50 minutes or until a toothpick inserted into the center comes out clean.

Tips

- Use overripe bananas for the best flavor: The riper the bananas, the sweeter and more flavorful the bread will be.
- Don't overmix the batter: Mix the wet and dry ingredients just until combined to avoid a dense bread.

FAQs

- Can I use different types of sugar?

Yes, you can use brown sugar or honey instead of granulated sugar. However, keep in mind that the flavor will be slightly different.

- Can I make this recipe in a muffin tin?

Yes, you can make this recipe in a muffin tin. Simply divide the batter evenly among the muffin cups

and bake for 20-25 minutes.

Notes

Moist and flavorful homemade banana bread recipe, perfect for breakfast or as a snack.

This recipe uses overripe bananas for the best flavor and is easy to make in under an hour.

Preheat oven to 350°F (180°C). Grease a 9x5-inch loaf pan and set aside.

Mash the ripe bananas in a large mixing bowl until they're smooth. Add the granulated sugar and mix until well combined.

Add the eggs one at a time, mixing well after each addition. Add the vanilla extract and mix until combined.

In a separate bowl, whisk together the flour, baking powder, and salt. Add the dry ingredients to the wet ingredients and mix until just combined.

Pour the batter into the prepared loaf pan and smooth the top.

Bake for 45-50 minutes or until a toothpick inserted into the center comes out clean.