

Homemade Banana Bread

Moist, tender homemade banana bread made with ripe bananas. Perfect for breakfast or snacking. Easy recipe with simple ingredients.

15	45	60	4	Medium
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

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Ingredients

- 3 tbsp butter
- 3 banana
- 2 egg
- 3 cup granulated sugar
- 2 cup flour
- 2 tsp baking powder
- 1 tsp baking soda
- 1 tsp sea salt
- 1 tbsp cinnamon
- 1 tsp vanillin

Instructions

- 1 Prepare for baking**

Preheat oven to 350°F (175°C). Grease a 9x5-inch loaf pan with the 3 tablespoons of butter, then dust with flour and tap out excess.
- 2 Prepare the bananas**

Mash the 3 ripe bananas in a large mixing bowl with a fork until smooth with just a few small lumps remaining.
- 3 Make the wet mixture**

Stir the remaining melted butter into the mashed bananas until combined. Add the 2 eggs and beat until smooth, about 1 minute.
- 4** Add the 2 cups of sugar and 1 tablespoon of vanilla extract to the banana mixture. Stir until well combined and the sugar begins to dissolve, about 2 minutes.
- 5 Combine dry ingredients**

In a separate bowl, whisk together the 3 cups of flour, 2 teaspoons of baking soda, 1 teaspoon of salt, and 1 teaspoon of cinnamon until evenly distributed.
- 6 Finish the batter**

Add the flour mixture to the banana mixture and gently stir with a wooden spoon just until the flour disappears and no dry streaks remain. Do not overmix or the bread will be tough.

7 Bake the bread

Pour the batter into the prepared loaf pan and spread evenly with a spatula. Bake for 60-65 minutes until the top is golden brown and a toothpick inserted in the center comes out with just a few moist crumbs attached.

8 Cool the bread in the pan for 10 minutes, then carefully turn out onto a wire rack. Cool completely before slicing, at least 1 hour.

Tips

Use bananas with brown spots for maximum sweetness and flavor – the riper the banana, the better the bread.

Measure flour correctly by spooning it into the measuring cup and leveling off with a knife to avoid dense, heavy bread.

Mix wet and dry ingredients just until combined – overmixing develops gluten and creates tough, dense bread.

Test doneness with a toothpick inserted in the center – it should come out with a few moist crumbs, not completely clean.

Cool completely before slicing to prevent crumbling and achieve clean, even slices.

Wrap cooled bread tightly in plastic wrap to maintain moisture and freshness for up to 4 days.

Line your loaf pan with parchment paper for easy removal and perfectly shaped loaves every time.