

Zucchini Bread Recipes

Coffee Cake Banana Bread

15 min Prep time	**45 min** Cook time	**1 h** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 3 ripe bananas, mashed
- [ ] 1/2 cup strong brewed coffee, cooled
- [ ] 1/2 cup unsalted butter, melted
- [ ] 1 cup brown sugar, packed
- [ ] 2 large eggs, room temperature
- [ ] 1 cup whole-wheat flour
- [ ] 1 cup all-purpose flour
- [ ] 1 tsp baking soda
- [ ] 1/2 tsp salt
- [ ] 1 tsp cinnamon
- [ ] 1 tbsp lemon zest
- [ ] 1/2 cup Greek yogurt

Optional Topping

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

Instructions

1. Preheat the oven to 350°F (175°C). Grease a 9×5-inch loaf pan and line with parchment.



2. In a large bowl, whisk together melted butter, brown sugar, and eggs until smooth. Stir in mashed bananas and cooled coffee until fully incorporated.



3. In a separate bowl, sift together both flours, baking soda, salt, and cinnamon. Add lemon zest. Gently fold the dry mixture into the wet, then spoon in the Greek yogurt.

4. Combine optional topping ingredients; sprinkle over the batter. Bake for 45-50 minutes, or until a toothpick comes out clean.



5 Let the loaf cool in the pan for 10 minutes, then transfer to a wire rack. Slice warm and enjoy.



Nutrition per serving

310 kcal	6 g	45 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the top browns too quickly, cover loosely with foil halfway through baking.
- For extra coffee depth, add a teaspoon of espresso powder to the dry mix.
- The loaf stays moist for up to four days when stored properly.