

Zucchini Bread Recipes

Foolproof 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 very ripe bananas, mashed
- [ ] 1/3 cup melted butter
- [ ] 1 cup brown sugar
- [ ] 1 large egg, beaten
- [ ] 1 tsp vanilla extract
- [ ] 1 tsp lemon juice
- [ ] 1 tsp baking soda
- [ ] 1/2 tsp salt
- [ ] 1 1/2 cups all-purpose flour

Optional Add-Ins

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

Instructions

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



2. In a large bowl, mash the bananas with a fork until smooth, then stir in the melted butter.



3. Add brown sugar, beaten egg, vanilla, and lemon juice to the banana mixture; mix gently.

4. Sprinkle baking soda and salt over the batter, then fold in the flour just until combined. Chocolate fans can stir in chips now.



5 Pour the batter into the prepared pan, smooth the top, and bake for 35-40 minutes, or until a toothpick comes out clean.



6 Let the bread rest in the pan for 10 minutes, then transfer to a wire rack to cool completely before slicing.



Nutrition per serving

210 kcal	3 g	31 g	8 g
Calories	Protein	Carbs	Fat

Tips & notes

- Do not over-mix; a few lumps are fine.
- If the top browns too quickly, tent with foil.
- For extra moisture, replace 1/4 cup of butter with applesauce.