

Zucchini Bread Recipes

Honey Vanilla Banana Bread – Classic Fluffy Recipe

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
- [ ] ¼ cup honey
- [ ] ¼ cup melted butter
- [ ] 2 large eggs, room temperature
- [ ] 1 tsp vanilla extract
- [ ] ¼ tsp lemon juice
- [ ] 1 ¾ cups all-purpose flour
- [ ] ½ tsp baking soda
- [ ] ¼ tsp salt
- [ ] 1/3 cup brown sugar

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, mash the bananas until smooth, then stir in honey, melted butter, eggs, vanilla, and lemon juice.



3. In a separate bowl, whisk together flour, baking soda, salt, and brown sugar. Gently fold the dry mix into the wet batter, being careful not to over-mix.



4. Pour the batter into the prepared pan, smooth the top, and optionally sprinkle a few extra banana slices for a decorative finish.



5 Bake for 45-50 minutes, or until a toothpick inserted in the center comes out with just a few moist crumbs.



6 Allow the loaf to cool in the pan for 10 minutes, then transfer to a wire rack to cool completely before slicing.



Nutrition per serving

210 kcal	4 g	32 g	8 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a sweeter loaf, increase honey to 1/3 cup, but watch the crust color.
- For a subtle spice twist, add ¼ tsp ground cinnamon to the dry ingredients.
- You can glaze the top with a thin drizzle of honey while the bread is still warm for extra shine.