

Zucchini Bread Recipes

Old Fashioned Banana Bread

15 min Prep time	**55 min** Cook time	**1 h 10 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 3 ripe bananas, mashed
- [ ] 1/2 cup melted butter
- [ ] 1 cup brown sugar
- [ ] 2 large eggs, beaten
- [ ] 1 tsp vanilla extract
- [ ] 1 tbsp lemon juice
- [ ] 1 ½ cups all-purpose flour
- [ ] 1 tsp baking soda
- [ ] ½ tsp salt

Optional Add-Ins

- [ ] ½ cup chopped walnuts
- [ ] ½ cup dark chocolate chips

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 melted butter, brown sugar, eggs, vanilla, and lemon juice.



3. In a separate bowl, whisk together flour, baking soda, and salt; gently fold the dry mix into the wet batter until just combined.



4. If using, fold in walnuts or chocolate chips. Pour batter into the prepared pan, smooth the top, and sprinkle a thin layer of brown sugar.



5 Bake for 55-60 minutes, or until a toothpick inserted in the center comes out with only a few moist crumbs.



6 Allow the loaf to cool in the pan for 15 minutes, then transfer to a wire rack to finish cooling.



Nutrition per serving

310 kcal	4 g	44 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra aroma, add a pinch of ground cinnamon to the batter.
- If the top browns too quickly, tent with foil after 30 minutes.
- Use a light hand when folding to keep the crumb airy.