

Zucchini Bread Recipes

Starbucks Copycat 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 very ripe bananas, mashed
- [ ] 1/2 cup (1 stick) unsalted butter, melted
- [ ] 1 cup granulated sugar
- [ ] 1/2 cup brown sugar, packed
- [ ] 2 large eggs
- [ ] 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 or pecans
- [ ] ½ cup chocolate chips

Instructions

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



2. In a large bowl, whisk together melted butter, granulated sugar, and brown sugar until smooth. Add the eggs one at a time, whisking after each, then stir in vanilla, lemon juice, and the mashed bananas.



3. In a separate bowl, sift the flour with baking soda and salt. Gently fold the dry mixture into the wet batter, being careful not to over-mix. If you like, fold in walnuts or chocolate chips now.



4. Pour the batter into the prepared loaf pan, smoothing the top. Sprinkle a thin layer of sugar for a subtle crust.



5 Bake for 55-60 minutes, or until a toothpick inserted near the center comes out clean. If the top browns too quickly, cover loosely with foil.



6 Allow the bread to cool in the pan for 10 minutes, then turn out onto a wire rack to cool completely before slicing.



Nutrition per serving

320 kcal	5 g	45 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra banana flavor, add a mashed banana to the batter after folding in the flour.
- A pinch of cinnamon or nutmeg adds a warm spice note reminiscent of coffee shop ambience.
- If the loaf feels dense, check that your baking soda is fresh; old leavening can affect rise.