

Treasure Barrel

Best Ever Banana Bread

Moist, flavorful banana bread that’s quick to bake and perfect any time of day.

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 melted butter
- [ ] 1 cup brown sugar
- [ ] 2 large eggs, lightly beaten
- [ ] 1 tsp vanilla extract
- [ ] 1 tsp lemon juice
- [ ] 1 1/2 cups all-purpose flour
- [ ] 1 tsp baking soda
- [ ] 1/2 tsp salt

Optional Add-Ins

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

Instructions

1. Preheat the oven to 350°F (175°C) and grease a 9×5-inch loaf pan.
2. In a large bowl, mash the bananas until smooth; stir in melted butter.
3. Add sugar, eggs, vanilla, and lemon juice to the banana mixture; mix gently.
4. In a separate bowl, whisk flour, baking soda, and salt; fold into the wet ingredients just until combined.
5. If using, fold in walnuts or chocolate chips; pour batter into the prepared pan.
6. Bake for 55-60 minutes, or until a toothpick inserted in the center comes out with a few moist crumbs. Let cool 10 minutes before transferring to a wire rack.

Nutrition per serving

210 kcal	3 g	30 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- Do not over-mix; the batter should be slightly lumpy.
- If you prefer a sweeter loaf, increase brown sugar by 2 tbsp.
- For extra crust, sprinkle a pinch of coarse sugar on top before baking.