

Treasure Barrel

Cinnamon Swirled Banana Bread Recipe

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

Cinnamon Swirl

- [ ] 1/4 cup brown sugar
- [ ] 2 tsp ground cinnamon
- [ ] 1 tbsp melted butter

Instructions

1. Preheat the oven to 350°F (175°C). Grease a 9×5-inch loaf pan and set aside.
2. In a large bowl, cream together the softened butter and brown sugar until light and fluffy; then whisk in the eggs one at a time.
3. Stir in the mashed bananas, vanilla, and lemon juice until just combined.
4. In a separate bowl, whisk flour, baking soda, and salt; fold gently into the wet mixture, being careful not to over-mix.
5. For the swirl, combine cinnamon, brown sugar, and melted butter; spoon half of the batter into the pan, drop spoonfuls of the cinnamon mixture, then swirl with a knife. Top with remaining batter and finish with more cinnamon swirl.
6. Bake for 55-60 minutes, or until a toothpick inserted into the center comes out clean. Let cool in the pan 10 minutes, then transfer to a wire rack to finish cooling.

Nutrition per serving

310 kcal	4 g	45 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the top begins to brown too quickly, tent with foil midway through baking.
- For extra moisture, replace 1/4 cup of flour with oat flour.
- A light drizzle of honey on warm slices adds a lovely glossy finish.