

Treasure Barrel

Extreme Banana Nut Bread 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
- [ ] 1/2 cup unsalted butter, melted
- [ ] 1 cup brown sugar
- [ ] 2 large eggs, at room temperature
- [ ] 1 3/4 cups all-purpose flour
- [ ] 1 tsp baking soda
- [ ] 1/2 tsp salt
- [ ] 1 tsp vanilla extract
- [ ] 1 tbsp lemon juice
- [ ] 1/2 cup chopped walnuts

For the Topping

- [ ] 2 tbsp melted butter
- [ ] 1/4 cup brown sugar
- [ ] 1/2 cup chopped walnuts

Instructions

1. Preheat your oven to 350°F (175°C). Grease a 9×5 inch loaf pan and set aside.
2. In a large bowl, combine mashed bananas, melted butter, and brown sugar; stir until smooth.
3. Add eggs, vanilla, and lemon juice; whisk lightly, then sprinkle flour, baking soda, and salt over the mixture.
4. Gently fold the dry ingredients into the wet until just combined—don’t over-mix. Fold in half of the chopped walnuts.
5. Pour batter into the prepared loaf pan. In a small bowl, mix the topping ingredients and spread evenly over the top.
6. Bake for 45-50 minutes, or until a toothpick inserted in the center comes out with just a few moist crumbs. Cool in the pan for 10 minutes, then turn out onto a wire rack.

Nutrition per serving

320 kcal	5 g	42 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- If bananas are very sweet, you can reduce the brown sugar by a tablespoon.
- For extra flavor, toast the walnuts lightly before folding them in.
- A pinch of cinnamon adds a subtle warmth without overpowering the banana.