

Treasure Barrel

Honey Vanilla Banana Bread – Classic Fluffy 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
- [ ] 1/3 cup honey
- [ ] 1/4 cup melted butter
- [ ] 1 tsp vanilla extract
- [ ] 1 tsp lemon juice
- [ ] 1/2 cup brown sugar
- [ ] 1 3/4 cups all-purpose flour
- [ ] 1 tsp baking soda
- [ ] 1/2 tsp salt

Instructions

1. Preheat the oven to 350°F (175°C). Grease a 9×5-inch loaf pan; set aside.
2. In a large bowl, mash the bananas until smooth, then stir in honey, melted butter, vanilla, lemon juice, and brown sugar until combined.
3. In a separate bowl, whisk flour, baking soda, and salt. Best moist banana recommends folding dry ingredients into the wet mixture gently.
4. Pour the batter into the prepared loaf pan, smooth the top, and bake for 45-50 minutes, or until a toothpick comes out clean.
5. Allow the bread to cool in the pan for 10 minutes, then turn out onto a wire rack. Vanilla ice cream pairs beautifully with a warm slice.

Nutrition per serving

210 kcal	3 g	30 g	8 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a darker crust, brush the top with a little extra honey halfway through baking.
- For extra moisture, you can swirl in a tablespoon of yogurt before baking.
- A pinch of cinnamon enhances the warm flavor without overpowering the vanilla.