

Treasure Barrel

Old Fashioned 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 ripe bananas, mashed
- [ ] 1 ¾ cups all-purpose flour
- [ ] ½ cup brown sugar
- [ ] ¼ cup unsalted butter, melted and cooled
- [ ] 2 large eggs
- [ ] ¼ cup plain yogurt
- [ ] 1 tsp vanilla extract
- [ ] ½ tsp baking soda
- [ ] ½ tsp salt
- [ ] 1 tsp ground cinnamon
- [ ] Zest of 1 lemon

Optional Add-Ins

- [ ] ½ cup chopped walnuts
- [ ] ½ cup chocolate chips
- [ ] ¼ cup dried cranberries

Instructions

1. Preheat the oven to 350°F (175°C) and grease a 9×5-inch loaf pan; set aside.
2. In a large bowl, whisk together melted butter, brown sugar, and eggs until smooth, then stir in the mashed bananas and yogurt.
3. Whisk the flour, baking soda, salt, cinnamon, and lemon zest in a separate bowl; gently fold into the wet mixture, being careful not to overmix.
4. If using, gently stir in walnuts, chocolate chips, or dried cranberries; pour the batter into the prepared pan and smooth the top.
5. Bake for 55-60 minutes, or until a toothpick inserted near the center comes out with just a few moist crumbs; let the loaf cool 10 minutes before removing from the pan.

Nutrition per serving

210 kcal	4 g	30 g	8 g
Calories	Protein	Carbs	Fat

Tips & notes

- Do not overmix the batter; a few lumps are fine.
- For an extra golden crust, brush the top with a little melted butter halfway through baking.
- If the loaf browns too quickly, loosely cover with foil during the last 15 minutes.