Treasure Barrel

Snickerdoodle Banana Bread – Cozy Classic Recipe

Cinnamon-spiced Snickerdoodle Banana Bread, soft, sweet, and perfect for cozy gatherings.

15 min	55 min	1 h 10 min	8	Easy	American
Prep time	Cook time	Total time	Servings	Difficulty	Cuisine

Ingredients

Main Ingredients

- [ ] 3 ripe bananas, mashed
- [ ] 1/2 cup unsalted butter, softened
- [ ] 3/4 cup brown sugar
- [ ] 2 large eggs, room temperature
- [ ] 1 1/2 cups all-purpose flour
- [ ] 1 tsp baking soda
- [ ] 1/2 tsp salt
- [ ] 1 tsp vanilla extract
- [ ] 1/2 cup plain Greek yogurt

Cinnamon-Sugar Topping

- [ ] 2 tbsp granulated sugar
- [ ] 1 tsp ground cinnamon

Instructions

1. Preheat oven to 350°F (175°C). Grease a 9×5-inch loaf pan with butter or non-stick spray.
2. In a large bowl, cream together softened butter and brown sugar until light and fluffy; this may take about 2 minutes.
3. Add the mashed bananas, eggs, vanilla, and yogurt; mix until just combined, then stir in the flour, baking soda, and salt gently.
4. In a small bowl, combine the cinnamon and sugar; sprinkle half over the batter, then fold the remaining over lightly.
5. Pour the batter into the prepared pan, smooth the top, and dust the remaining cinnamon-sugar mixture evenly. Bake for 55-60 minutes, or until a toothpick inserted in the center comes out clean.
6. Allow the loaf to cool in the pan for 10 minutes, then transfer to a wire rack to finish cooling before slicing.

Nutrition per serving

320 kcal	6 g	45 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the top browns too quickly, tent with foil halfway through baking.
- For extra moisture, swirl in a tablespoon of honey before baking.
- A pinch of nutmeg in the batter adds an extra layer of warmth.