

Treasure Barrel

Starbucks Copycat Banana Bread Recipe

15 min Prep time	**45 min** Cook time	**1 h** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 3 very ripe bananas, mashed
- [ ] ¼ cup strong brewed coffee, cooled
- [ ] ½ cup unsalted butter, melted
- [ ] 2/3 cup brown sugar
- [ ] 2 large eggs
- [ ] 1 tsp vanilla extract
- [ ] 1½ tsp baking soda
- [ ] ¼ tsp salt
- [ ] 1½ cups all-purpose flour

Optional Mix-Ins

- [ ] ½ cup chopped walnuts
- [ ] ½ cup chocolate chips

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, whisk melted butter with brown sugar until smooth, then stir in the eggs, vanilla, and cooled coffee.
3. Add mashed bananas to the wet mixture, letting the sweet scent fill the kitchen.
4. In a separate bowl, combine flour, baking soda, and salt; gently fold into the wet ingredients until just incorporated.
5. If using, fold in walnuts or chocolate chips now, being careful not to over-mix.
6. Pour the batter into the prepared pan, smooth the top, and sprinkle a thin layer of brown sugar for a caramelized crust.
7. Bake for 45-50 minutes, or until a toothpick inserted in the center comes out clean. Let the loaf cool in the pan for 10 minutes, then transfer to a wire rack.

Nutrition per serving

310 kcal	5 g	44 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a lighter crumb, sift the flour twice before mixing.
- A dash of cinnamon adds a warm undertone that pairs nicely with coffee.
- For extra coffee intensity, brush the top with a teaspoon of espresso before baking.