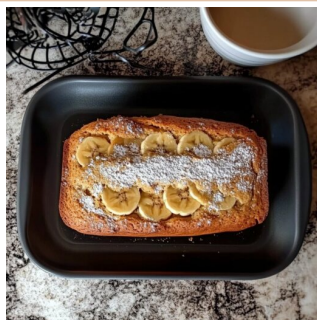


## No-Fuss Banana Bread with Ripe Bananas

you already have on the counter



OVEN  
**350°F**

TIME  
**60 min**

PRINT  
**Recipe Card**

SAVE  
**PDF**

### INGREDIENTS

3 ripe bananas, mashed  
¾ cup brown sugar  
¾ cup white sugar  
¾ cup vegetable oil  
2 large eggs  
1 teaspoon vanilla extract  
1½ cups all-purpose flour  
1 teaspoon baking soda  
½ teaspoon ground cinnamon  
¼ teaspoon salt

### DIRECTIONS

1. Preheat and Prep: Preheat oven to 350°F (175°C).
2. Grease and line a 9x5-inch loaf pan with parchment paper.
3. Mash and Mix Wet Ingredients: In a large bowl, mash the ripe bananas with a fork until smooth.
4. Stir in the brown sugar, white sugar, vegetable oil, eggs, and vanilla extract. Mix until well combined.
5. Add Dry Ingredients: In a separate bowl, whisk together flour, baking soda, cinnamon, and salt.
6. Gradually fold the dry ingredients into the wet mixture using a spatula. Mix until just combined-don't overmix.
7. Bake: Pour the batter into the prepared loaf pan and smooth the top.
8. Bake for 50-60 minutes, or until a toothpick inserted into the center comes out clean.
9. Cool and Serve: Let the bread cool in the pan for 10 minutes.
10. Transfer to a wire rack to cool completely before slicing.

### TIPS FOR SUCCESS

Use very ripe bananas -the more brown spots, the sweeter and softer your bread.

Don't overmix once you add the dry ingredients-this keeps the crumb light and tender.

Add chocolate chips, walnuts, or a swirl of peanut butter.

For a bakery-style look, slice a banana lengthwise and press gently on top before baking.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/no-fuss-banana-bread-with-ripe-bananas/>