

## Simple & Delicious One-Bowl Banana Bread Recipe

There's something irresistibly nostalgic about a loaf of



OVEN  
**350°F**

TIME  
**65 min**

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### INGREDIENTS

- 2 to 3 ripe bananas, mashed (about 1 cup)
- 1/3 cup melted butter
- 1/2 cup sugar
- 1 large egg, beaten
- 1 tsp vanilla extract
- 1 tsp baking soda
- Pinch of salt
- 1 cup all-purpose flour

### DIRECTIONS

- 1. Preheat:** Preheat your oven to 350°F (175°C). Grease a 4x8-inch loaf pan or line it with parchment paper.
- 2. Mash the Bananas:** In a large mixing bowl, mash the bananas until smooth using a fork or potato masher.
- 3. Add the Wet Ingredients:** Stir the melted butter into the bananas. Mix in the sugar, beaten egg, and vanilla extract until well combined.
- 4. Add the Dry Ingredients:** Sprinkle the baking soda and salt over the banana mixture. Stir in the flour, mixing until just combined. Don't overmix-the batter should look slightly lumpy.
- 5. Bake:** Pour the batter into the prepared loaf pan. Bake for 60-65 minutes, or until a toothpick inserted in the center comes out clean.
- 6. Cool & Slice:** Let the bread cool in the pan for 10 minutes, then transfer to a wire rack. Cool completely before slicing for best texture.

### TIPS FOR SUCCESS

Extra ripe bananas (brown and spotty) make the moistest bread.  
Add 1/4 cup of chocolate chips, nuts, or blueberries for a flavor twist.  
Store the loaf wrapped in foil or in an airtight container to retain moisture.  
Make mini loaves by adjusting the bake time to 30-35 minutes. ?

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

Original recipe: <https://chefmaniac.com/simple-delicious-one-bowl-banana-bread-recipe/>