

## Classic Banana Bread with a Soft Crumb and Sweet Banana Goodness

There's nothing quite like the smell of



OVEN  
**350°F**

TIME  
**10 min**

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### INGREDIENTS

2 to 3 ripe bananas, mashed (about 1 cup)  
½ cup unsalted butter, melted  
¾ cup granulated sugar  
2 large eggs  
1 tsp vanilla extract  
1 ½ cups all-purpose flour  
1 tsp baking soda  
½ tsp salt  
½ tsp ground cinnamon (optional)  
½ cup chopped walnuts or chocolate chips (optional)

### DIRECTIONS

1. **Preheat the Oven:** Set oven to 350°F (175°C). Grease a 9x5-inch loaf pan or line with parchment paper.
2. **Mash the Bananas:** In a large mixing bowl, mash the bananas until smooth using a fork or potato masher. Stir in the melted butter.
3. **Mix the Wet Ingredients:** Add sugar, eggs, and vanilla extract. Stir until well combined.
4. **Combine Dry Ingredients:** In a separate bowl, whisk together flour, baking soda, salt, and cinnamon (if using).
5. **Mix Gently:** Gradually fold the dry mixture into the banana mixture. Stir just until no streaks of flour remain-don't overmix!
6. **Add Optional Mix-Ins:** Fold in chopped walnuts or chocolate chips, if desired.
7. **Bake:** Pour the batter into the prepared loaf pan. Smooth the top and bake for 50-55 minutes, or until a toothpick inserted into the center comes out clean.
8. **Cool:** Let the banana bread cool in the pan for 10 minutes, then transfer to a wire rack to cool completely.

### TIPS FOR SUCCESS

Use overripe bananas with lots of brown spots-they add the best sweetness and moisture.

Don't overmix the batter, or your bread may turn out dense.

Add-ins are optional but encouraged -walnuts, pecans, or even peanut butter chips add fun texture.

Store at room temp, tightly wrapped, for up to 3 days-or freeze slices for grab-and-go breakfasts.

