

Easy Banana Bread with Ripe Bananas - Moist, Sweet & Foolproof

: Swap for coconut oil or melted vegan butter for a dairy-free version.



OVEN
350°F

TIME
10 min

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INGREDIENTS

3 ripe bananas, mashed

1/3 cup melted butter

1 teaspoon baking soda

Pinch of salt

3/4 cup sugar

1 large egg, beaten

1 teaspoon vanilla extract

1 1/2 cups all-purpose flour

Ingredient Swaps & Notes:

Butter: Swap for coconut oil or melted vegan butter for a dairy-free version.

Sugar: Brown sugar adds a deeper, molasses-like flavor.

Flour: You can use whole wheat flour for a nuttier taste, or gluten-free 1:1 blend.

Add-ins: Chocolate chips, chopped nuts, or cinnamon spice things up!

Step-by-Step Instructions:

1. Preheat the Oven:

2. Mash the Bananas:

3. Stir in the Butter:

4. Add Leavening & Salt:

5. Add Sugar, Egg & Vanilla:

6. Fold in the Flour:

7. Bake:

8. Cool & Serve:

Tips for Success:

Use very ripe bananas-they should be spotted or black for maximum sweetness and moisture.

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

Check early-start checking for doneness at the 55-minute mark.

Freeze slices for quick snacks or breakfasts.

Serving Suggestions & Pairings:

Toast slices with a pat of butter or almond butter

Drizzle with honey or maple syrup

Pair with a warm drink like coffee or a glass of pumpkin spice muffins on the side

Turn leftovers into banana bread French toast!

Storage & Leftovers:

Room Temp: Store in an airtight container up to 4 days.

Fridge: Keeps fresh for about 1 week.

DIRECTIONS

1. **Preheat the Oven:** Set your oven to 350°F (175°C). Grease a standard loaf pan with butter or nonstick spray.
2. **Mash the Bananas:** In a large mixing bowl, mash the bananas until mostly smooth with a few small chunks.
3. **Stir in the Butter:** Add melted butter to the mashed bananas and stir to combine.
4. **Add Leavening & Salt:** Mix in the baking soda and a pinch of salt.
5. **Add Sugar, Egg & Vanilla:** Stir in the sugar, beaten egg, and vanilla extract until well combined.
6. **Fold in the Flour:** Gently fold in the all-purpose flour until just incorporated-do not overmix.
7. **Bake:** Pour the batter into your prepared loaf pan. Bake for 60-65 minutes, or until a toothpick inserted into the center comes out clean.
8. **Cool & Serve:** Let the banana bread cool in the pan for about 10 minutes, then transfer to a wire rack to finish cooling.
9. **Tips for Success:** Use very ripe bananas-they should be spotted or black for maximum sweetness and moisture.
10. **Don't overmix the batter, or your bread may turn out dense.**
11. **Check early-start checking for doneness at the 55-minute mark.**
12. **Freeze slices for quick snacks or breakfasts.**
13. **Serving Suggestions & Pairings:** Toast slices with a pat of butter or almond butter
14. **Drizzle with honey or maple syrup**
15. **Pair with a warm drink like coffee or a glass of**

pumpkin spice muffins on the side

16. Turn leftovers into banana bread : French toast!
17. Storage & Leftovers: Room Temp: Store in an airtight container up to 4 days.
18. Fridge: Keeps fresh for about 1 week.
19. Freezer: Freeze whole or in slices for up to 3 months. Wrap tightly in plastic and foil or store in freezer bags.
20. More Recipes You'll Love: Chocolate Chip Banana Bread
21. The : Best Peanut Butter Brownies
22. Chocolate : Chip Cookie Bites
23. Brownie : Batter Dip
24. Pumpkin : Spice Muffins
25. Final Thoughts: Banana bread is one of those magical recipes that brings joy with every slice. It's no-fuss, endlessly adaptable, and downright delicious. Bake it once, and you'll find yourself going back to it again and again.

SWAPS & NOTES

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

Original recipe: <https://chefmaniac.com/easy-banana-bread-with-ripe-bananas-moist-sweet-foolproof/>