

Tropical Banana Bread with Cream Cheese Frosting - A Sweet Island Twist

Tropical Banana Bread with Cream Cheese Frosting: A Flavor-Packed Twist on a Classic



OVEN
350°F

TIME
60 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

For the Banana Bread:

- 3 ripe bananas, mashed
- 1/2 cup sugar
- 1/4 cup brown sugar
- 1 large egg
- 1/4 cup canola or vegetable oil
- 1 1/2 cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 cup sweetened shredded coconut
- 1/2 cup diced pineapple, patted dry
- 1/2 cup chopped pecans

For the Cream Cheese Frosting:

- 4 ounces cream cheese, softened
- 1/4 cup butter, softened
- 1/2 cup powdered sugar
- 1/2 teaspoon vanilla extract
- 1/2 teaspoon ground cinnamon

DIRECTIONS

1. Prep the : Oven & Pan: Preheat oven to 350°F (175°C). Grease a standard loaf pan and line with parchment paper if desired for easy removal.
2. Mix the : Wet Ingredients: In a large bowl, mash bananas. Stir in sugar, brown sugar, egg, and oil until combined.
3. Add the : Dry Ingredients: Mix in flour, baking powder, baking soda, and salt until just combined—don't overmix.
4. Fold in the : Good Stuff: Gently fold in coconut, pineapple (patted dry), and pecans.
5. Bake the : Bread: Pour batter into the loaf pan. Bake for 55-60 minutes, or until a toothpick inserted into the center comes out clean. Let cool completely on a wire rack.
6. Make the : Frosting: In a mixing bowl, beat cream cheese and butter until smooth. Add powdered sugar, vanilla, and cinnamon. Beat until light and fluffy.
7. Frost and : Finish: Spread frosting over the cooled banana bread. Sprinkle extra pecans or a pinch of cinnamon on top if desired.

SWAPS & NOTES

& Swaps Pineapple: Fresh, canned (in juice), or crushed all work—just drain and pat dry to avoid soggy batter.

Coconut: Sweetened gives better texture and flavor, but unsweetened can be used for less sugar.

Nuts: Swap pecans for walnuts or skip entirely for a nut-free loaf.

Frosting-Free Option: This bread is delicious even without frosting if you want to keep it simple.

TIPS FOR SUCCESS

Don't Skip Patting the Pineapple Dry: Too much moisture can cause a gummy loaf.

Use Overripe Bananas: The darker and spottier, the sweeter and more flavorful.

Let Bread Cool Completely: Frosting a warm loaf will cause melting and sliding.

Store Properly: Refrigerate if frosted, or keep unfrosted bread covered at room temp for up to 3 days.

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

Original recipe: <https://chefmaniac.com/tropical-banana-bread-with-cream-cheese-frosting-a-sweet-island-twist/>