

Cinnamon-Sugar Banana Bread That Tastes Like a Cookie

Snickerdoodle Banana Bread ??



OVEN
350°F

TIME
65 min

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INGREDIENTS

- 3 ripe bananas, mashed
- 1/3 cup melted butter
- 1 teaspoon vanilla extract
- 1 large egg
- 1 teaspoon baking soda
- Pinch of salt
- 1/2 cup granulated sugar
- 1/2 cup brown sugar, packed
- 1 cup all-purpose flour
- 1 teaspoon cream of tartar
- 1 teaspoon cinnamon
- 2 tablespoons sugar

Instructions:

- 1 Preheat the Oven:
- 2 Mix the Wet Ingredients:
- 3 Add Sugars and Dry Ingredients:
- 4 Fold in the Flour:
- 5 Prepare the Topping:
- 6 Layer & Swirl:
- 7 Bake:
- 8 Cool and Slice:

Tips for Success:

Use super ripe bananas for maximum flavor and moisture.

Don't skip the cream of tartar-it gives the bread its snickerdoodle tang.

Let the loaf rest before slicing for clean edges.

Sprinkle a little extra cinnamon sugar on top before baking for extra crunch!

How to Serve It:

Warm with a pat of butter or cream cheese

Toasted with a drizzle of honey

As a snack with coffee or No-Bake Monster Cookie

Energy Balls

More Baked Treats You'll Love:

The Best Peanut Butter Brownies

Pumpkin Spice Muffins

Chocolate Chip Banana Bread

Cake Mix Cookies

DIRECTIONS

- 1.** Preheat the Oven: Preheat your oven to 350°F (175°C). Grease a 9x5-inch loaf pan or line it with parchment paper.
- 2.** Mix the Wet Ingredients: In a large bowl, mash the bananas and mix them with the melted butter. Stir in the vanilla extract and egg until smooth.
- 3.** Add Sugars and Dry Ingredients: Mix in the granulated and brown sugar. Then add baking soda, salt, cream of tartar, and cinnamon. Stir well.
- 4.** Fold in the Flour: Add the flour and gently fold until just combined-avoid overmixing to keep the bread tender.
- 5.** Prepare the Topping: In a small bowl, mix together the sugar and cinnamon for the crunchy swirl topping.
- 6.** Layer & Swirl: Pour half the batter into the prepared pan and sprinkle half the topping over it. Add the rest of the batter and top with the remaining cinnamon sugar.
- 7.** Bake: Bake for 55-65 minutes, or until a toothpick inserted in the center comes out clean.
- 8.** Cool and Slice: Let the bread cool in the pan for 10 minutes, then transfer to a wire rack. Slice when fully cooled (if you can wait that long!).
- 9.** Tips for Success: Use super ripe bananas for maximum flavor and moisture.
- 10.** Don't skip the cream of tartar-it gives the bread its snickerdoodle tang.
- 11.** Let the loaf rest before slicing for clean edges.
- 12.** Sprinkle a little extra cinnamon sugar on top before baking for extra crunch!

13. How to Serve It: Snickerdoodle Banana Bread is fantastic served:
14. Warm with a pat of butter or cream cheese
15. Toasted with a drizzle of honey
16. As a snack with coffee or : No-Bake Monster Cookie Energy Balls
17. It also pairs beautifully with a tall glass of milk or a hot mug of chai.
18. More Baked Treats You'll Love: The Best Peanut Butter Brownies
19. Pumpkin : Spice Muffins
20. Chocolate : Chip Banana Bread
21. Cake : Mix Cookies
22. Final Thoughts: Whether you're a banana bread lover or a snickerdoodle fanatic, this hybrid loaf delivers big flavor with minimal fuss. It's cozy, crowd-pleasing, and perfect to have on hand for guests-or just for you.
23. Try it, love it, and tag your creations @ChefManiac!Craving more cinnamon goodness or banana magic? Let us know in the comments! ??

TIPS FOR SUCCESS

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