

Easy Homemade Banana Bread with Ripe Bananas

Banana Bread: A Comforting Classic You'll Bake Again and Again



OVEN
350°F

TIME
65 min

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INGREDIENTS

3 ripe bananas
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 Notes & Swaps:

Bananas: The riper, the better-brown and spotty bananas yield the best flavor and moisture.

Butter: Melted butter adds richness, but coconut oil works great as a swap.

Sugar: Use white sugar, or try brown sugar for a deeper flavor.

Add-ins: Fold in 1/2 cup chopped walnuts or chocolate chips if you like!

How to Make Banana Bread:

1. Preheat Oven:
2. Mash Bananas:
3. Add Wet Ingredients:
4. Add Flour:
5. Bake:
6. Cool & Serve:

Tips for the Best Banana Bread:

Use overripe bananas. The darker the peel, the sweeter the loaf.

Don't overmix. Stir until just combined for a soft, tender crumb.

Grease your pan well or line with parchment for easy release.

Check early. Start testing with a toothpick around 55 minutes.

What to Serve With Banana Bread:

A hot mug of coffee or tea

A scoop of vanilla ice cream for dessert

A drizzle of peanut butter or Nutella for extra indulgence

Chocolate Chip Banana Bread - sweet, soft, and packed with melty chips

Easy Pumpkin Spice Muffins - another cozy baking staple

Chocolate Chip Cookie Bites - fun to share and snack on

No-Bake Cookies - when you want something sweet fast

Storage & Freezing:

Room Temp: Store wrapped in foil or airtight container for up to 4 days.

DIRECTIONS

1. Preheat Oven: Set your oven to 350°F (175°C). Grease a standard 9x5-inch loaf pan.
2. Mash Bananas: In a large bowl, mash the bananas with a fork until smooth.
3. Add Wet Ingredients: Stir the melted butter into the bananas. Mix in baking soda, salt, sugar, beaten egg, and vanilla until combined.
4. Add Flour: Stir in the flour until just incorporated-do not overmix.
5. Bake: Pour the batter into your greased loaf pan. Bake for 60-65 minutes, or until a toothpick inserted into the center comes out clean.
6. Cool & Serve: Let cool in the pan for 10 minutes before transferring to a rack to cool completely. Slice and enjoy!
7. Tips for the Best Banana Bread: Use overripe bananas. The darker the peel, the sweeter the loaf.
8. Don't overmix. Stir until just combined for a soft, tender crumb.
9. Grease your pan well or line with parchment for easy release.
10. Check early. Start testing with a toothpick around 55 minutes.
11. What to Serve With Banana Bread: Whether enjoyed for breakfast or dessert, it pairs perfectly with:
12. A hot mug of coffee or tea
13. A scoop of vanilla ice cream for dessert
14. A drizzle of peanut butter or : Nutella for extra indulgence
15. And don't miss these related treats:
16. Chocolate : Chip Banana Bread - sweet, soft, and packed with melty chips

17. Easy : Pumpkin Spice Muffins - another cozy baking staple
18. Chocolate : Chip Cookie Bites - fun to share and snack on
19. No-Bake : Cookies - when you want something sweet fast
20. Storage & Freezing: Room Temp: Store wrapped in foil or airtight container for up to 4 days.
21. Fridge: Keeps for up to 7 days if you prefer it chilled.
22. Freezer: Freeze slices or whole loaf (wrapped well) for up to 2 months. Thaw overnight before serving.
23. More Cozy Bakes to Try: Chocolate Chip Banana Bread
24. Easy : Pumpkin Spice Muffins
25. Chocolate : Chip Cookie Bites

SWAPS & NOTES

& Swaps Bananas: The riper, the better-brown and spotty bananas yield the best flavor and moisture.

Butter: Melted butter adds richness, but coconut oil works great as a swap.

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

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

Sugar: Use white sugar, or try brown sugar for a deeper flavor.

Add-ins: Fold in ½ cup chopped walnuts or chocolate chips if you like!