

Snickerdoodle Banana Bread: A Sweet and Spicy Twist

The Blend of Two Comfort Classics



OVEN
350°F

TIME
2-3 min

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INGREDIENTS

to bake this delightful Snickerdoodle Banana Bread:
For the Cinnamon-Sugar Topping: 2 tablespoons granulated sugar 1 teaspoon ground cinnamon:

DIRECTIONS

1. preparation have made it a timeless staple. The Snickerdoodle, on the other hand, is a classic cookie renowned for its distinctive crackled surface and a delightful coating of cinnamon sugar, with roots in German or Dutch baking.
2. The fusion of these two beloved recipes into : Snickerdoodle Banana Bread is a stroke of culinary genius. It leverages the inherent moistness of banana bread as a perfect canvas for the warm, comforting spices and sugary crunch of a Snickerdoodle cookie. This hybrid offers a familiar yet exciting flavor profile, elevating a simple quick bread into a special treat. It's a testament to how creative adaptations of traditional recipes can result in new, incredibly satisfying favorites.
3. Ingredients
4. Here's what you'll need to bake this delightful Snickerdoodle Banana Bread:
5. For the : Banana Bread:
6. 1 3/4 cups
7. all-purpose flour
8. 1 teaspoon
9. baking soda
10. 1/2 teaspoon
11. ground cinnamon
12. 1/2 cup (1 stick)
13. unsalted butter
14. , softened
15. granulated sugar

16. packed light brown sugar
17. , at room temperature
18. vanilla extract
19. very ripe bananas
20. , mashed (about 1 1/2 cups)
21. sour cream
22. plain Greek yogurt
23. (at room temperature)
24. For the : Cinnamon-Sugar Topping:
25. 2 tablespoons

SWAPS & NOTES

Look for bananas with plenty of brown spots - they'll be sweeter and mash more easily, contributing to a moist bread.

For another great way to use up those ripe bananas, check out my recipe for [This Chocolate Chip Banana Bread Is My Favorite Way to Use Up Overripe Bananas](#) .

Sour Cream/Yogurt: This is a secret ingredient for moisture and tenderness!

It adds a subtle tang that balances the sweetness.

TIPS FOR SUCCESS

Very Ripe Bananas: The browner the bananas, the sweeter and more flavorful your bread will be.

Don't Overmix: Overmixing the batter will develop gluten, leading to a tough, dry bread.

Room Temperature Ingredients: Especially butter and eggs, this helps them emulsify properly for a smoother batter and better texture.

Cool Completely: While tempting, let the bread cool completely before slicing for the best texture and to prevent it from crumbling.

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

Original recipe: <https://chefmaniac.com/snickerdoodle-banana-bread-a-sweet-and-spicy-twist/>