

Best Banana Bread with Cream Cheese Swirl: Super Moist Recipe

Transform your overripe bananas into a true masterpiece with this incredible



OVEN
350°F

TIME
3-5 min

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INGREDIENTS

- 1 1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 1/4 teaspoon ground cinnamon
- 1/2 cup (1 stick) unsalted butter, softened
- 1 1/4 cup granulated sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 3 bananas, very ripe and mashed
- 1/4 cup sour cream
- 4 ounces cream cheese, softened

DIRECTIONS

1. Let's get this delicious : Banana Bread baking!
2. Preheat : Oven & Prep Pan: Preheat your oven to 350°F (175°C). Grease a 9x5-inch loaf pan thoroughly. You can also line it with parchment paper, leaving an overhang on the sides, for easier removal.
3. Combine : Dry Ingredients: In a medium-sized bowl, whisk together the 1 1/2 cups all-purpose flour, 1 teaspoon baking soda, 1/4 teaspoon salt, and 1/4 teaspoon ground cinnamon. Set aside.
4. Cream : Butter and Sugar: In a large mixing bowl, using an electric mixer, cream together the 1/2 cup softened butter and 1 1/4 cup granulated sugar until light and fluffy, about 3-5 minutes.
5. Add : Wet Ingredients (Batter): Beat in the 2 large eggs, one at a time, mixing well after each addition. Stir in the 1 teaspoon vanilla extract. Mix in the 3 mashed bananas and 1/4 cup sour cream until just combined.
6. Combine : Wet and Dry: Gradually add the dry ingredients from step 2 to the wet banana mixture, mixing on low speed or by hand until just incorporated. Be careful not to overmix the batter.
7. Prepare : Cream Cheese Swirl: In a separate small bowl, beat the 4 ounces softened cream cheese until it is smooth and creamy.
8. Assemble the : Loaf: Pour approximately half of the banana batter into the prepared loaf pan, spreading it evenly.
9. Carefully spoon and spread the beaten cream cheese over the banana batter layer.

10. Gently top with the remaining banana batter, spreading it carefully to cover the cream cheese layer.
11. Bake: Place the loaf pan in the preheated oven. Bake for 60-70 minutes, or until a toothpick inserted into the center (avoiding the direct cream cheese swirl if possible, though a little cream cheese on the toothpick is fine) comes out clean. If the top browns too quickly, you can loosely tent it with aluminum foil.
12. Cool: Allow the bread to cool in the pan for 10 minutes before carefully transferring it to a wire rack to cool completely. Slicing too early can make the bread crumble or be gummy.

SWAPS & NOTES

Bananas: The riper the bananas, the better!

Look for bananas with plenty of brown spots; they're sweeter and easier to mash.

Sour Cream: Full-fat sour cream adds incredible moisture and tenderness.

Greek yogurt (full-fat) can be a substitute for a similar effect.

TIPS FOR SUCCESS

Ripe Bananas are Key: Use very ripe bananas (brown spots are good!) for the best flavor and moisture.

Don't Overmix: Overmixing the batter can lead to a tough bread.

Soften Cream Cheese & Butter: Ensure both are at room temperature for a smooth batter and swirl.

Adjust Baking Time: Oven temperatures can vary.

