

## Old-Fashioned Banana Nut Bread Recipe (Perfectly Moist Every Time)

Few homemade baked goods are as comforting as a warm slice of



**OVEN**  
**350°F**

**TIME**  
**55 to 65 min**

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### INGREDIENTS

- 2 to 3 ripe bananas (about 1 cup), mashed
- 1/3 cup unsalted butter, melted
- 3/4 cup granulated sugar
- 1 large egg, beaten
- 1 teaspoon vanilla extract
- 1 teaspoon baking soda
- 1 pinch salt
- 1 1/2 cups all-purpose flour
- 1/2 cup chopped walnuts
- Extra chopped walnuts for topping

### DIRECTIONS

- 1.** Preheat the Oven: Preheat your oven to 350°F (175°C).
- 2.** Grease a 9x5-inch loaf pan or line it with parchment paper.
- 3.** Mash the Bananas: In a mixing bowl, mash the ripe bananas with a fork until smooth.
- 4.** Add Wet Ingredients: Stir in the melted butter until combined.
- 5.** Mix in the sugar, beaten egg, and vanilla extract until smooth.
- 6.** Add Dry Ingredients: Sprinkle the baking soda and salt over the mixture.
- 7.** Add the flour and stir gently until just combined. Avoid overmixing to keep the bread tender.
- 8.** Fold in Walnuts: Gently fold the chopped walnuts into the batter.
- 9.** Pour into the Pan: Transfer the batter into the prepared loaf pan and smooth the top.
- 10.** Sprinkle extra chopped walnuts over the surface.
- 11.** Bake: Bake for 55 to 65 minutes, until a toothpick inserted into the center comes out clean.
- 12.** Cool: Allow the bread to cool in the pan for about 10 minutes, then transfer it to a wire rack to cool completely before slicing.

### SWAPS & NOTES

Banana bread is incredibly forgiving, making it easy to customize.

**Banana Ripeness** The best bananas for banana bread are: Very ripe Deep yellow with brown spots Soft and sweet The riper the bananas, the stronger the flavor.

