

Reese's Peanut Butter Banana Bread That Tastes Like Dessert for Breakfast

Based on the ingredients you provided, this recipe includes:



Reese's Peanut Butter Banana Bread

You will need

3 ripe bananas, mashed
1/2 cup creamy peanut butter
1/3 cup unsalted butter, melted

OVEN
350°F

TIME
50 to 65 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

For the Banana Bread:

3 ripe bananas, mashed

1/2 cup creamy peanut butter

1/3 cup unsalted butter, melted

1/2 cup granulated sugar

1/2 cup brown sugar, packed

2 large eggs

1 teaspoon vanilla extract

Reese's Mix-Ins:

Chopped Reese's peanut butter cups or Reese's Pieces

Optional peanut butter chips or chocolate chips for extra richness

Dry Ingredients:

All-purpose flour

Baking soda or baking powder

Salt

DIRECTIONS

1. Prep the pan and oven: Grease a loaf pan and preheat your oven to 350°F. You can also line the pan with parchment for easier lifting and slicing later.
2. Mix the wet ingredients: In a large bowl, mash the bananas until mostly smooth. Whisk in the peanut butter, melted butter, granulated sugar, brown sugar, eggs, and vanilla extract until the mixture is fully combined.
3. Add the dry ingredients: Stir in your flour, leavening, and salt just until no dry streaks remain. Be careful not to overmix, since that can make banana bread dense instead of tender.
4. Fold in the Reese's: Gently fold chopped Reese's candies into the batter. Save a small handful for the top if you want the loaf to look extra bakery-style.
5. Bake: Pour the batter into the prepared loaf pan and smooth the top. Bake until the center is set and a toothpick inserted near the middle comes out with a few moist crumbs, usually around 50 to 65 minutes depending on your pan and add-ins.
6. Cool before slicing: Let the bread cool in the pan for about 10 to 15 minutes, then transfer it to a wire rack to cool completely. This helps it finish setting and makes the slices cleaner.

SWAPS & NOTES

Creamy peanut butter gives the smoothest texture here, but natural peanut butter can work if it is very well stirred.

The riper your bananas are, the better.

Deep yellow bananas with plenty of brown spots will give you the best sweetness and moisture.

For the candy, chopped mini peanut butter cups distribute more

evenly through the loaf, while larger chunks create gooier pockets.

TIPS FOR SUCCESS

This is not the recipe for barely yellow fruit.

The softer and darker the bananas, the better the loaf will taste.

Do not overmix once the flour goes in.

Stir just until combined so the texture stays soft and tender.

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

Original recipe: <https://chefmaniac.com/reeses-peanut-butter-banana-bread-that-tastes-like-dessert-for-breakfast/>