

Peanut Butter Banana Bread Recipe That's Moist, Easy, and Packed with Flavor

1/2 cup creamy peanut butter



OVEN
350°F

TIME
50 to 60 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 3 very ripe bananas, mashed
- 1/2 cup creamy peanut butter
- 1/2 cup unsalted butter, melted
- 3/4 cup brown sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 1 3/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 1/2 teaspoon cinnamon
- 1/2 cup milk
- 1/2 cup chocolate chips, optional
- Chopped peanuts for topping, optional

DIRECTIONS

1. Preheat the oven. Set your oven to 350°F and grease a standard 9x5-inch loaf pan or line it with parchment paper.
2. Mash the bananas. In a large mixing bowl, mash the ripe bananas until mostly smooth. A few small lumps are perfectly fine.
3. Mix the wet ingredients. Add the peanut butter, melted butter, brown sugar, eggs, vanilla extract, and milk. Whisk until the mixture is smooth and well combined.
4. Combine the dry ingredients. In a separate bowl, whisk together the flour, baking soda, baking powder, salt, and cinnamon.
5. Make the batter. Add the dry ingredients to the wet ingredients and stir gently until just combined. Do not overmix. Fold in the chocolate chips if using.
6. Transfer to the pan. Pour the batter into the prepared loaf pan and smooth the top. Sprinkle chopped peanuts over the top if you want a little crunch.
7. Bake. Bake for 50 to 60 minutes, or until a toothpick inserted in the center comes out with just a few moist crumbs.
8. Cool and slice. Let the bread cool in the pan for about 10 minutes, then transfer it to a wire rack to cool completely before slicing.

SWAPS & NOTES

Creamy peanut butter gives the smoothest texture, but crunchy peanut butter works too if you want a little extra bite.

If your bananas are especially large, you may only need two and a half to three.

The riper they are, the sweeter and more flavorful your bread will be.

You can swap the all-purpose flour for a one-to-one gluten-free baking blend if needed.

TIPS FOR SUCCESS

Use very ripe bananas with lots of brown spots for the best flavor and natural sweetness.

Underripe bananas won't give you the same soft texture or depth.

Be careful not to overmix the batter once the flour goes in.

Stir just until everything is incorporated.

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

Original recipe: <https://chefmaniac.com/peanut-butter-banana-bread-recipe-thats-moist-easy-and-packed-with-flavor/>