

Easy Banana Bread

Poetry & Pies

prep time: 5-10 minutes

bake time: 45-50 minutes

total time: 1 hour

servings: 8-12



Ingredients*

- 1 ½ cups (204g) all-purpose flour, spooned and leveled
- 1 ½ teaspoons (6g) baking powder
- ½ teaspoon (3g) salt
- 1 teaspoon (3g) ground cinnamon
- 1 cup (about 300g) mashed banana (2 large or 3 medium very ripe bananas)
- 1 tablespoon (13g) pure vanilla extract
- 2 large eggs, room temperature
- 4 tablespoons (56g) avocado or vegetable oil
- 4 tablespoons (56g) melted butter
- ½ cup (100g) granulated sugar
- ½ cup (100g) packed brown sugar (light or dark will work)
- optional: 1 cup chopped walnuts

Instructions

1. Preheat your oven to 350F/175C. Grease and flour an [8x4 loaf pan](#) (see note below for making in a 9x5 pan). If it's prone to sticking, you can line it with [parchment](#) as well.
2. Melt the butter and set aside. Don't let it cool enough to solidify, but do let it cool somewhat before using.
3. Using a [large fine mesh sieve](#), sift then whisk together the flour, baking powder, salt, and cinnamon. Set aside.
4. Mash the bananas (I used a [potato masher](#)) and measure out one cup. In a large bowl, whisk the banana together with the vanilla, eggs, and oil until well combined. Slowly

stream in the melted butter while whisking quickly (this prevents scrambling the eggs).

5. Add the sugar and brown sugar to the wet ingredients and whisk for about 1 minute. You can whisk it by hand or, if using a stand or hand mixer, mix on medium.
6. Add the flour mixture (and walnuts, if using) and stir gently until fully combined. I try to mostly fold it in. (*If you're unsure what folding means, you basically run a rubber spatula along the edge an entire turn around the bowl the pull the spatula toward the middle once you've come fully around the bowl, "folding" the batter on the edge into the middle part.*) It should still have some lumps in it, but it shouldn't look separated, chunky, or dry in spots.
7. Pour batter into your prepared pan and smooth it out on top.
8. Bake for 45-50 minutes (longer if using a 9x5 pan), until golden on top and a toothpick inserted in the middle comes out with some moist crumbs. Check early so it doesn't over bake. If it starts to brown too quickly, tent the pan loosely with foil. Let cool in pan at least 10 minutes. Remove and let cool at least 30 minutes before slicing, to prevent it drying out and turning tough.

Enjoy with your morning coffee!

Store leftovers in an airtight container. Leftovers will last at room temperature for 5-7 days, if well sealed.

*This also works in a [9x5 pan](#), but may be a little shorter. You can increase the recipe by 50% (or multiply each ingredient by 1.5) to get a full-to-the-top 9x5 loaf. That would equate to the following amounts :

- 2 ¼ cups (306g) all-purpose flour, spooned then leveled
- 2 ¼ teaspoons (9g) baking powder
- ¾ teaspoon (4g) salt
- 1 ½ tablespoons (12g) ground cinnamon
- 1 ½ cup (about 450g) mashed ripe bananas (3 large or 4 medium)
- 1 ½ tablespoon (19g) pure vanilla extract
- 3 large eggs, room temperature
- 6 tablespoons (84g) avocado or vegetable oil
- 6 tablespoons (84g) melted butter

- $\frac{3}{4}$ cup (150g) granulated sugar
- $\frac{3}{4}$ cup (150g) brown sugar
- for the cinnamon swirl: $\frac{1}{2}$ cup (50g) granulated sugar and 1 $\frac{1}{2}$ tablespoons (12g) ground cinnamon