



Easy Banana Bread Recipe

Here's what makes this recipe the best – and what sets it apart from others.

Bananas – This banana bread is absolutely loaded with bananas. I use 3-4 overripe bananas to make this bread sweet, moist, and undeniably banana-flavored.

Brown Sugar – The only sugar used in this bread is brown sugar. It is in the batter and it gets sprinkled on top before baking. The brown sugar gives the bread a deeper flavor and almost caramel-like sweetness. Bonus: the brown sugar topping creates sweet little pockets all over the top of the bread.

Vanilla Extract – Banana and vanilla is a match made in heaven! Two teaspoons of vanilla extract lend an underlying vanilla flavor that pairs perfectly with the banana.

Square Cake Pan – This here is the game changer. I bake the banana bread in a 9×9 square cake pan instead of a loaf pan. This allows the bread to bake in as little as 20 minutes (as opposed to 1 hour in a loaf pan). Plus, no worrying about overcooking the edges and undercooking the center. Since it is not a loaf, it bakes evenly every time. Note: If you'd prefer using a different size pan there are instructions below.

Mix-ins – You can keep this banana bread plain and simple, or you can add your favorite spices or mix-ins. Walnuts, chocolate chips or ground cinnamon would all be great!

This recipe requires NO mixer. Whisk the wet ingredients in a large bowl. Add the flour, baking soda, and salt and stir until combined. Pour the batter into a greased 9×9 square pan and sprinkle the top with brown sugar. Bake until golden, fragrant and cooked through.

Ingredients:

- 1/2 cup unsalted butter, melted and cooled slightly
- 2/3 cup light brown sugar, lightly packed, make sure it is fresh and soft
- 2 large eggs
- 2 scant cups mashed very ripe bananas, about 3-4 bananas
- 2 teaspoons pure vanilla extract
- 1 3/4 cups all purpose flour
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 1/4 - 1/3 cup brown sugar (or more, if desired), for topping

Instructions

Preheat oven to 350°F.

In a large bowl, whisk melted butter and 2/3 cup brown sugar until well combined, about 1 minute. Add eggs, mashed banana and vanilla, whisking until combined.

In a separate bowl, combine the flour, baking soda and salt. Add dry ingredients to the wet ingredients, using a rubber spatula, lightly stir the batter until no streaks of flour remain. Be careful not to over mix.

Grease a 9x9 square baking pan and add the batter to the pan. Smooth into an even layer. Sprinkle the top of the batter with 1/4 cup (or more) brown sugar. Bake for 20-25 minutes, rotating once during the bake time. The bread is done when a toothpick inserted into the center comes out clean. Place on a wire rack to cool.

Notes

FLOUR: If you'd like to add some whole wheat flour, I have successfully used 1 cup all purpose flour along with 3/4 cup whole wheat flour.

PAN SIZES: The recipe instructions are for a 9x9 square pan