

Choco Fever Dream

Moist Banana Bread Recipe - Easy & Best

15 min Prep time	**45 min** Cook time	**1 h** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 3 ripe bananas, mashed
- [ ] ½ cup unsalted butter, melted
- [ ] 2/3 cup brown sugar
- [ ] 2 large eggs
- [ ] 1/3 cup buttermilk
- [ ] 1 ½ tsp vanilla extract
- [ ] 1 ½ cups all-purpose flour
- [ ] 1 tsp baking soda
- [ ] ½ tsp salt
- [ ] ¼ cup chopped walnuts (optional)

Instructions

1. Preheat the oven to 350°F (175°C). Grease a 9×5-inch loaf pan or line with parchment.
2. In a large bowl, mash the bananas until smooth, then stir in the melted butter and brown sugar.
3. Add the eggs, buttermilk, and vanilla; whisk lightly until just combined.
4. In a separate bowl, whisk flour, baking soda, and salt. Fold the dry mix into the wet batter, being careful not to over-mix.
5. If using, fold in walnuts or chocolate chips, then pour the batter into the prepared pan.
6. Bake for 45-50 minutes, or until a toothpick inserted in the center comes out clean. Let the loaf cool 10 minutes before removing from the pan.

Nutrition per serving

210 kcal	3 g	32 g	8 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra fluff, bake on the middle rack.
- If the top browns too fast, cover loosely with foil.
- A drizzle of honey on warm slices adds a lovely shine.