



Brown Sugar Banana Bread

Jacob · 28/09/2024



Prep Time

55 mins

Difficult

Medium

Servings

8

Description

This brown sugar banana bread is moist sweet and deeply flavored with cinnamon. It's the perfect present for friends and loved ones.

Ingredients

- 4 ripe bananas
- cut into chunks - 1 ¼ cups light brown sugar - ½ cup butter
- softened - 1 jumbo egg - ¼ cup whole milk - 1 teaspoon cinnamon - 1 teaspoon vanilla extract - 2 cups all-purpose flour - 1 teaspoon baking powder - ½ teaspoon baking soda - ½ teaspoon kosher salt

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Grease a 9x5-inch loaf pan. Place bananas into a large resealable plastic bag; seal the bag and smooch bananas with your fingers until well mashed. Set aside. Mix together brown sugar and butter in a large bowl with an electric mixer on medium speed until light and fluffy
2. 1 to 2 minutes. Cut a corner from the plastic bag; squeeze mashed bananas into brown sugar mixture in the bowl. Add egg
3. milk
4. cinnamon
5. and vanilla; beat on medium speed until well combined. Mix in flour
6. baking powder
7. baking soda
8. and kosher salt on low speed just until smooth
9. about 1 minute. Spread into the prepared loaf pan. Bake in the preheated oven until lightly browned on top and a toothpick inserted into the center comes out clean
10. about 40 minutes.