



Browned Butter Banana Bread

Jacob · 28/09/2024



Prep Time

15 mins

Difficult

Medium

Servings

1 hr 20 mins

Description

Browning the butter really adds a depth of flavor to banana bread not to mention it smells extra amazing when in the oven This is my goto recipe when I have ripe bananas and has taken me a while to get it right Enjoy it hot fresh from the oven

Ingredients

— - ½ cup butter - 3 very ripe bananas - ¼ cup brown sugar - ¼ cup white sugar - 1 egg - 1 tablespoon vanilla extract - 1 ½ cups all-purpose flour - 1 ½ teaspoons baking soda - 1 teaspoon ground cinnamon (Optional) - ½ teaspoon ground nutmeg (Optional)

Instructions

1. Melt butter in a small saucepan over medium heat; bring to a low simmer and cook
2. stirring frequently
3. until butter is browned
4. fragrant
5. and foamy
6. with brown bits in it
7. 5 to 10 minutes. Set aside to cool to room temperature
8. about 15 minutes. Measure 1/3 cup of browned butter; reserve remaining browned butter for another use. Preheat oven to 350 degrees F (175 degrees C). Grease a loaf pan. Mash bananas in a large bowl; stir in brown sugar
9. white sugar
10. egg
11. vanilla extract
12. and 1/3 cup brown butter. Whisk flour
13. baking soda
14. cinnamon
15. and nutmeg together in a bowl. Fold flour mixture into banana mixture just until all ingredients are moistened; pour into prepared pan. Bake in the preheated oven until a toothpick inserted near the center comes out clean
16. about 45 minutes. Cook's Note Browning the butter will reduce the volume somewhat. For this reason
17. I begin with 1/2 cup of butter and measure 1/3 cup of butter after browning. Don't skip the browning step! It really adds depth to the flavor.Chocolate chips
18. nuts
19. or whatever else you enjoy can be added in. Editor's Note: Nutrition data for this recipe includes the full amount of butter. The actual amount of butter consumed will vary.