



Best Ever Classic Banana Bread

Jacob · 28/09/2024



Prep Time

20 mins

Difficult

Medium

Servings

1 hr 35 mins

Description

This classic banana bread recipe makes one loaf of moist cinnamonflavored banana bread Country Crock dairyfree spread and ripe bananas make this banana bread naturally sweet and rich Perfect for breakfast dessert or an afternoon snack

Ingredients

- - 1 teaspoon dairy-free spread (such as Country Crock) - 3 large ripe bananas
- mashed (about 1 1/2 cups) - 1 cup dairy-free spread (such as Country Crock) - $\frac{3}{4}$ cup firmly packed light brown sugar - 2 large eggs - 1 teaspoon vanilla extract - 2 cups all-purpose flour - 1 teaspoon baking soda - 1 teaspoon ground cinnamon - $\frac{1}{4}$ teaspoon salt

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Grease a 9x5-inch loaf pan with 1 teaspoon dairy-free spread. Mix mashed bananas
2. 1 cup dairy-free spread
3. brown sugar
4. eggs
5. and vanilla together in a large bowl with a wooden spoon until well combined. Stir in flour
6. baking soda
7. cinnamon
8. and salt until blended. Spoon into the prepared pan. Bake in the preheated oven until a toothpick inserted in the center comes out clean
9. 60 to 70 minutes. Cool in the pan for 20 minutes
10. then remove to a wire rack to finish cooling.