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My Favorite Banana Bread Recipe

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Author: [Sally](#)

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With its super-moist and buttery texture, banana and brown sugar flavors, soft crumb, and 1,300+ reviews, this is a delicious AND undeniably popular banana bread recipe. You need 4 ripe bananas.

One reader, Michele, says: "Perfectly delish every time! Absolutely foolproof. Nuts, no nuts, smidge more or less of sour cream—no problem... bigger bananas, smaller—no worries, perfect, beyond delicious EVERY time. ★★★★★"

All
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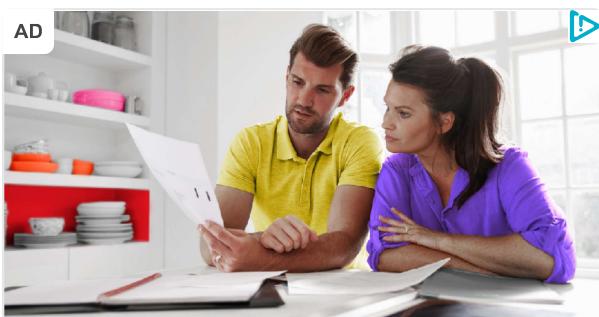




This is my favorite banana bread recipe, one that I've cherished for years. It's one of those classic recipes that you start to know by heart, just like a good [pie crust](#) or [chocolate chip cookies](#) recipe. This bread comes to mind first when I have leftover spotty bananas on the counter, and it's the bread that's on constant rotation in my freezer stash.

It's one of the most popular recipes I've published on this website, out of over 1,200.

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One reader, Tricia, says: "I have this recipe on speed dial. LOL. It is so tasty and is always a crowd pleaser. My kids and entire family love it!!! ★★★★★"

Yes, I have this recipe on speed dial too! 😊

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I've tried dozens of banana bread recipes over the years, and when I baked and originally published this recipe back in 2013, I never looked back.

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Banana Bread Recipe Too

- Mega banana flavor (from 2 cups/460g mashed bananas)
- Not overly sweet, so banana flavor shines
- Dense, but still quite tender & soft
- Buttery & stays moist for days (tastes best on day 2, just like [peanut butter chocolate chip zucchini bread](#))
- Straightforward, simple recipe
- Freezes wonderfully
- Excellent plain or with nuts or chocolate chips

How to Mash Bananas

Did you know you can use your electric mixer to mash bananas? Break or slice the spotty bananas into large pieces and place in the bowl of your stand mixer—or use a regular mixing bowl and your hand mixer. Begin beating on low, then gradually increase to medium-high speed as the bananas break down into mashed banana. Transfer the bananas to another bowl and use the mixing bowl for the butter and sugar. (No need to clean it—some mashed banana remnants is fine.)

I do this when I mash bananas for [banana muffins](#) and [banana chocolate chip breakfast cookies](#) too.

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Other Banana Bread Ingredients

- **Butter:** Use softened butter for a soft texture and irresistible butter flavor.
- **Brown Sugar:** Use all brown sugar in this recipe. In the headnotes for this [chocolate chip cookies](#) recipe, I explain that brown sugar yields soft and moist cookies. Well, brown sugar works that same magic in banana bread, too. It also adds wonderful flavor.
- **Eggs:** Eggs supply cakes, cupcakes, breads, doughs, and cookies their stability and structure, as well as a tender texture. You'll need 2 large eggs for this.
- **Sour Cream or Yogurt:** Sour cream or yogurt adds even more moisture to this banana bread. (You can use the 2 interchangeably in most baking recipes.)

For banana nut bread, add 3/4 cup of chopped nuts to the banana bread batter; I like using either pecans or walnuts. If you're nuts for nuts (LOL), you'll enjoy the toasty slight crunch nestled inside the soft crumbs. If you're not a nut person, feel free to leave them out or replace with chocolate chips. For a whole wheat version, try my [whole wheat banana bread](#). Or for a chocolate version, try my [double chocolate banana bread](#).

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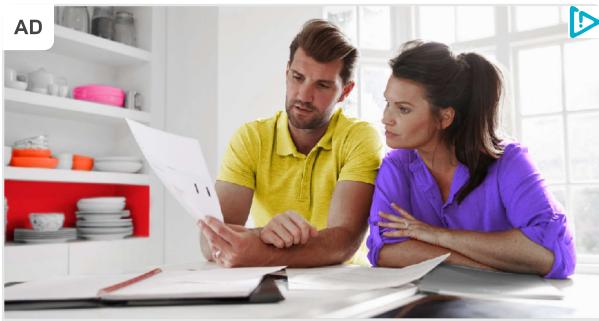
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Can I Use Frozen Bananas?

Yes and I do this often. Thaw the frozen bananas at room temperature. Drain off any excess liquid, mash, then use as instructed in the recipe below. See [How to Freeze & Thaw Bananas for Baking](#). Try not to mash too much or else you'll be left with 2 cups of banana-y liquid; some chunks are great.

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Can I Turn This Into a Banana Bundt Cake?

I recommend using my extremely similar, scaled-up recipe for [chocolate marble banana Bundt cake](#) instead. You can leave out the chocolate swirl in that recipe.

for months:

- 1 Cool baked banana bread completely.
- 2 Tightly wrap the loaf or slices (individually or grouped) in 2–3 layers of plastic wrap or aluminum foil.
- 3 Place wrapped banana bread in a large freezer-friendly storage bag or reusable container.
- 4 Date the bag and freeze for up to 3–4 months. Thaw wrapped or unwrapped in the refrigerator or at room temperature. All methods work like a charm!

I like to freeze the quick bread in slices because slices thaw much quicker than a whole loaf.



Overall, this is an easy recipe for classic banana bread. The batter takes about 10 minutes to throw together, the bread stays moist for days, and nothing beats the smell of fresh banana bread in the oven. (Except for, maybe, [zucchini bread](#) or [pumpkin bread](#)... try those next!)

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Other Favorite Banana Recipes:

AD

- [Banana Muffins](#) or Healthier [Chocolate Banana Muffins](#) & [Blueberry Banana Muffins](#)
- [Banana Chocolate Chip Streusel Muffins](#)
- [Peanut Butter Banana Muffins](#)



My Favorite Banana Bread



4.8 from 1417 reviews

Author: [Sally](#) © Prep Time: 10 minutes © Cook Time: 65 minutes © Total Time: 3 hours

¶ Yield: 1 loaf

Description

With its super-moist and buttery texture, banana and brown sugar flavors, soft crumb, and 1,000+ reviews, this is a delicious AND undeniably popular banana bread recipe. You need 4 large ripe bananas.

Ingredients

- 2 cups (250g) all-purpose flour ([spooned & leveled](#))
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 teaspoon ground cinnamon
- 1/2 cup (8 Tbsp; 113g) unsalted butter, [softened to room temperature](#)
- 3/4 cup (150g) packed light or dark brown sugar

2 cups (460g) **mashed bananas** (about 4 large ripe bananas)

1 teaspoon **pure vanilla extract**

optional: 3/4 cup (100g) chopped **pecans or walnuts**

Cook Mode Prevent your screen from going dark

Instructions

- 1 Adjust the oven rack to the lower third position and preheat the oven to 350°F (177°C). Lowering the oven rack prevents the top of your bread from browning too much, too soon. Grease a [metal 9x5-inch loaf pan](#) with nonstick spray. Set aside.
- 2 Whisk the flour, baking soda, salt, and cinnamon together in a medium bowl. Set aside.
- 3 Using a [handheld](#) or [stand mixer](#) fitted with a paddle or whisk attachment, beat the butter and brown sugar together on high speed until smooth and creamy, about 2 minutes. With the mixer running on medium speed, add the eggs one at a time, beating well after each addition. Then beat in the yogurt, mashed bananas, and vanilla extract until combined.
- 4 With the mixer running on low speed, slowly beat the dry ingredients into the wet ingredients until no flour pockets remain. Do not over-mix. Fold in the nuts, if using.
- 5 Pour and spread the batter into the prepared baking pan. Bake for 60–65 minutes, making sure to loosely cover the bread with aluminum foil halfway through to prevent the top from getting too brown. The bread is done when a toothpick inserted in the center comes out clean with only a few small moist crumbs. This may be after 60–65 minutes depending on your oven, so begin checking every 5 minutes around the 60-minute mark.

- 7 Cover and store banana bread at room temperature for 2 days or in the refrigerator for up to 1 week. Banana bread tastes best on day 2 after the flavors have settled together. See post above for freezing instructions.

Popular Recipe for Banana Bread | Sally's Baking Recipes



Notes

- 1 **Special Tools** (affiliate links): [9×5-inch Loaf Pan](#) | Electric Mixer ([Handheld](#) or [Stand](#)) | [Glass Mixing Bowls](#) | [Whisk](#) | [Silicone Spatula](#) | [Cooling Rack](#)
- 2 **Butter:** If needed, you can use salted butter in this recipe with no other changes needed. I've also successfully reduced the butter down to 6 Tablespoons (85g) with no issue (just as tasty).
- 3 **Brown Sugar:** This is not an overly sweet quick bread. If you want a sweeter banana bread, increase to 1 cup (200g) brown sugar. Feel free to replace some or all of the brown sugar with regular white granulated sugar.

speed until smooth. Beat in 1 cup (120g) of confectioners sugar, 1/2 teaspoon of pure vanilla extract, and a pinch of salt until combined. Spread on cooled loaf.

- 5 **Banana Bread Muffins:** Use this banana bread recipe to make 15 banana bread muffins. Spoon the batter into a lined or greased muffin pan (fill each to the top with batter) and bake for 5 minutes at 425°F (218°C); then, keeping the muffins in the oven, reduce the oven temperature to 350°F (177°C). Bake for an additional 16–17 minutes or until a toothpick inserted in the center comes out clean. The total bake time for the banana bread muffins is about 21–23 minutes. The initial burst of hot air helps those muffins rise nice and tall! Or try my quick & easy [banana muffins](#).
- 6 **Brown Sugar:** Feel free to substitute the same amount of regular white granulated sugar or coconut sugar. I do not recommend any liquid sweeteners.
- 7 **No Sour Cream or Yogurt?** Feel free to use 1/3 cup mashed banana (in addition to the 2 cups), unsweetened applesauce, or even canned pumpkin puree.
- 8 **Frozen Bananas:** You can use frozen bananas here. Thaw the frozen bananas. Drain off any excess liquid, mash, then use as instructed in the recipe. See [How to Freeze & Thaw Bananas for Baking](#). Try not to mash too much or else you'll be left with 2 cups of banana-y liquid; some chunks are great.
- 9 **Chocolate Chips:** I love this bread with chocolate chips, too. Feel free to add 1 cup of your favorite chocolate chips. No need to leave out the nuts if you add the chocolate chips. Chocolate chips and nuts are both optional.
- 10 **Can I Turn This Into Banana Bundt Cake?** There isn't enough batter. I recommend using my extremely similar, scaled-up recipe for [chocolate marble banana Bundt cake](#) instead. You can leave out the chocolate swirl in that recipe.

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Reader Comments & Reviews

ALINE LIBASSI says:

August 1, 2024

Hi I think i wrote this comment on another recipe, but i can't find it. I am getting a new stove with a convection oven. How do I bake Sally's recipes in the new oven. For example if the recipe calls for 350 how much do I reduce the temp. I am excited to try out recipes with convection heat.

Reply

LEXI @ SALLY'S BAKING RECIPES says:

August 1, 2024

temperature by 25 degrees F and keep in mind that things may still take less time to bake.

Reply

BIANCA says:

July 31, 2024

Hi Sally! Is it possible to substitute plain yogurt for Greek yogurt?
And would the quantity then remain the same?

Reply

LEXI @ SALLY'S BAKING RECIPES says:

July 31, 2024

Hi Bianca, sure can—same amount.

Reply

JULIA says:

July 30, 2024

I made this bread for poker night with the girls. Everyone raved and wanted to take a piece home. I used leftover pumpkin instead of yogurt and it was really delicious. Two thumbs way up.

Reply

TRISA says:

July 28, 2024

I have made this banana bread multiple times and it is delicious! I had walnuts, pumpkin seeds, and chocolate chips as well.

The change I make is I double the batch and I use half applesauce. I did this accidentally because the first time I made this I didn't have enough bananas and this turned out incredible. I'm sure it's great with bananas too. The best banana bread recipe I've ever tasted.

Reply

ADRI says:

July 26, 2024

I did use a bundt pan, following the exact directions, and it worked pretty well!

MARY says:

July 23, 2024

Can I use whole wheat instead of AP

Reply

LEXI @ SALLY'S BAKING RECIPES says:

July 23, 2024

Hi Mary, the bread will be a lot more dense if you substitute all whole wheat flour. Try subbing just half, or we also have this recipe for [whole wheat banana bread](#).

Reply

SRIMANTI says:

July 23, 2024

I tried this recipe and it turned out really well and my family members are now a fan of it. I even tried the cream cheese frosting on it as you mentioned and its just yummy! Thanks Sally!



Reply

JORDAN says:

July 22, 2024

I was not a fan of this recipe. The bread was extremely bitter and inedible due to taste. It could have been a user error but I followed recipe exactly.

Reply

LEXI @ SALLY'S BAKING RECIPES says:

July 22, 2024

Hi Jordan, we're so sorry to hear this. Were any of your ingredients (particularly the baking soda) expired by chance? This bread should be lightly sweet, not at all bitter. Be sure that your bananas are ripe too (with some brown spots) for the best taste. Thank you for giving this a try!

Reply

and served warm (well quite hot actually) with orange icing – it was absolutely delicious, I know the recipe wasn't intended as a dessert, but it was perfect. Thanks so much Sally – you are a superstar.

[Reply](#)

JEMIMA CONWAY says:

July 22, 2024

This recipe is so good that I messed it up and it still came out fabulous! I added too many bananas and not enough vanilla and it was still great. I added the chocolate chips and it became a yummy dessert bread. This will be my go to banana bread recipe for years to come



[Reply](#)

MARCI GREEN says:

July 22, 2024

The first time I made this banana bread, it was perfect! The second time I didn't cook it long enough and the top in the middle was not good. I made it last night I cooked it for 65 minutes and when I cut into it after letting it cool the bottom doesn't look cooked enough. What could I have done wrong?

[Reply](#)

LEXI @ SALLY'S BAKING RECIPES says:

July 22, 2024

Hi Marci, did you use a different pan by chance? Some pans (like ceramic and glass) can take longer to bake through. It sounds like the bread simply needed a few additional minutes in the oven to continue baking through. Be sure to measure the bananas by cups or grams, too, since going by number of bananas only can sometimes lead to too much mashed banana in the batter, making it more difficult to bake through. Hope this helps!

[Reply](#)

ROXANNE says:

July 26, 2024

I had a similar experience

I love all the recipes from Sally. My favorite is the banana bread . I have been baking this bread. It's a hit w all my family. I baked the breakfast cookies. Love them. They are a healthy treat. Thanks you much.

Reply

ELAINE says:

July 22, 2024

Followed the banana recipe to a T.
Very disappointed. It lack taste and sweetness.
This the first recipe I've tried from Sally's baking
I would have reservations on trying any other recipes.



Reply

SALLY says:

July 23, 2024

Hi Elaine, thank you for reporting back. The riper the bananas, the more flavorful and sweeter they will be. This can really change the recipe. Were your bananas ripe?

Reply

KATRIONA says:

July 26, 2024

Hi Elaine. Just an FYI, I've been using Sally's recipes for well over ten years! They are terrific. I hope you won't be turned off her site. I actually make this bread about once a week, particularly in the summer when the bananas just don't last! Don't give up!



Reply

GREGORY W. VIGUE says:

July 20, 2024

Thank you for sharing your wonderful recipes that feature detailed instructions and helpful tips that only a seasoned baker knows. I am a fan.

Reply

DIANE RUDNICK says:

July 20, 2024

Great recipe. I was baking in a trailer while camping so I didn't have vanilla nor a hand mixer so I used an immersion blender and a hand whisk for the dry ingredients. Put it all into a 9x9 cake pan plus made 6 muffins in a tin. Delish!

Reply

ERIKA BUSSMANN says:

July 20, 2024

I've been struggling with banana bread since I started baking and this recipe saved me. The lower third of the oven and covering in tin-foil tips were game-changers for having an over or under-done inside, plus the moistness was to die for. Threw in some chopped walnuts as well. This is my new go-to recipe, thanks Sally!



Reply

SHEL says:

July 20, 2024

Do you have any recommendations on adapting this recipe for high altitude? Love your recipes!

Reply

SALLY says:

July 22, 2024

Hi Shel, I wish I could help but I have very limited experience baking at high altitude. Readers have found this page very helpful when it comes to adjusting my recipes:

<https://www.kingarthurbaking.com/learn/resources/high-altitude-baking>

Reply

yogurt. It spilled a bit but came out amazing. I used 5 or 6 ripe (lotta brown spots) bananas and excluded the yogurt on the second run and it turned out slightly less moist but still amazing. Hope that helps.



Reply

JORDAN DENNIS says:

July 20, 2024

This is my go to banana bread recipe!



Reply

CAROLYN says:

July 17, 2024

I love the recipe, but it sink in the centre once I took it out of the oven. Why did this happen?

Reply

STEPHANIE @ SALLY'S BAKING RECIPES says:

July 17, 2024

Hi Carolyn, A quick bread that sinks in the middle as it cools is often under-baked. If you try it again, a minute or two longer in the oven should help. If you notice the edges of the loaf baking before the center, you can loosely cover the top with aluminum foil to prevent the edges from over browning.

Reply

BINGOBUDDY06 says:

July 17, 2024

Can you make this batter ahead of time

Reply

STEPHANIE @ SALLY'S BAKING RECIPES says:

July 17, 2024

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68

69

70

*about the author:*

Sally McKenney

Sally McKenney is a professional food photographer, cookbook author, and baker. Her kitchen-tested recipes and thorough step-by-step tutorials give readers the knowledge and confidence to bake from scratch. Sally has been featured on *Good Morning America*, *HuffPost*, *Taste of Home*, *People* and more.

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My Favorite Banana Bread Recipe



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