

# Moist Banana Bread Recipe

This Banana Bread Recipe is loaded with ripe bananas, tangy-sweet raisins, and toasted walnuts. It is one of our favorite ripe banana recipes and even better with overripe bananas.



**Author:** Natasha of NatashasKitchen.com    **Servings:** 10 people    **Calories:** 350

**Prep Time:** 10 mins    **Cook Time:** 1 hr    **Total Time:** 1 hr 10 mins



## Ingredients

- 3 very ripe bananas, (medium/large)
- ½ cup unsalted butter, (8 Tbsp) at room temperature
- ¾ cup granulated sugar
- 2 large eggs, lightly beaten
- 1 ½ cups all-purpose flour
- 1 tsp baking soda
- ½ tsp salt
- ½ tsp vanilla extract
- 1 cup walnuts
- ½ cup raisins

## Instructions

1. Preheat the oven to 350°F. Grease and flour a bread loaf pan (9.25 long x 5.25 wide x 2.75 deep). Lightly roast walnuts on a skillet, continuously stirring so they won't burn. Coarsely chop and cool to room temperature.
2. In a mixing bowl, cream together 8 Tbsp softened butter and ¾ cup sugar (or honey if using honey).
3. Mash bananas with a fork until the consistency of chunky applesauce and add them to the batter along with 2 eggs, mixing until blended.
4. In a separate bowl, whisk together: 1 ½ cups of flour, 1 tsp of baking soda and ½ tsp of salt then add to batter.
5. Add ½ tsp of vanilla extract and mix in chopped walnuts and raisins. Pour into prepared loaf pan. Bake at 350°F for 55-60 min or until a toothpick inserted into the center comes out clean. Let banana bread rest for 10 min before transferring to a wire rack to cool.

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