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# Banana Banana Bread

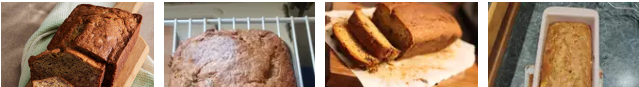
★★★★★ 4.7 (16,605) | 12,893 REVIEWS | 2,416 PHOTOS

This banana bread recipe creates the most delicious, moist loaf with loads of banana flavor. Why compromise the banana flavor? Friends and family love my recipe and say it's by far the best! It tastes wonderful toasted. Enjoy!

Submitted by **Shelley Albeluhn** | Updated on November 13, 2023

✔ Tested by **Allrecipes Test Kitchen**

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2,416

**Prep Time:**  
15 mins

**Servings:**  
12

**Cook Time:**  
1 hr

**Yield:**  
1 (9x5-inch) loaf

**Total Time:**  
1 hr 15 mins

[Jump to Nutrition Facts](#)

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You likely already have all the ingredients you'll need for this banana bread recipe on hand. If not, here's what to add to your grocery list:

**Flour:** All-purpose flour gives the banana bread structure.

**Baking soda:** Baking soda acts as a leavener, which means it helps the banana bread rise.

**Salt:** A pinch of salt enhances the overall flavor, but it won't make the loaf taste salty.

**Butter:** A stick of butter lends richness, moisture, and irresistible flavor.

**Brown sugar:** Brown sugar sweetens things up and adds a hint of warmth.

**Eggs:** Eggs act as a binding agent, which means they hold the batter together.

**Bananas:** Of course, you'll need bananas! Choose overripe bananas.



PHOTO: ALLRECIPES / GRACE ELKUS

## How to Make Banana Bread

You'll find the full, step-by-step recipe below — but here's a what you can expect when you make this simple banana br

1. Combine the dry ingredients in one bowl.
2. Beat the butter and sugar in another bowl. Add the egg bananas.
3. Add the wet mixture to the dry mixture.

[SKIP TO CONTENT](#)

plenty of moisture on their own. Make sure you store the banana bread properly to keep it moist for several days.

## How Long to Bake Banana Bread

This banana bread recipe should be perfectly baked after about an hour in an oven preheated to 350 degrees F. You'll know it's done when a toothpick inserted into the center of the loaf comes out clean. Make sure you let the bread sit in the pan for about 10 minutes before turning it out. Otherwise, it might not stay in one piece.

**RELATED:** [I Tried Our 5 Most Popular Banana Bread Recipes and There Was One Clear Winner](#)



PHOTO: BARBARA

## Test Kitchen Tips

“This is a no-fuss recipe,” according to culinary producer Nicole McLaughlin (a.k.a. [NicoleMcMom](#)). “I love a plain, simple banana bread.”  
banana bread tips and tricks from the expert:

Avoid choosing green bananas. Instead opt for ripe bananas with a few brown spots.

The best and easiest way to mash bananas? With a fork

The recipe calls for a 9x5 loaf pan, but it's fine if you have a different size – just increase the cook time by a few minutes.

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## How Long Does Banana Bread Last?

Banana bread will last for about four days at room temperature. If you freeze it, banana bread will last two to four months.

## Can You Freeze Banana Bread?

Yes, you can freeze banana bread! Wrap the cooled loaf tightly in one layer of storage wrap, then one layer of aluminum foil. You can also freeze each slice individually if you don't plan to thaw the whole loaf at once.

## Allrecipes Community Tips and Praise

"This was a very simple and quick recipe to make," according to LESLIE J. "I only added one teaspoon of vanilla extract just because I like the flavor of vanilla. It has a firm crust with a moist middle."

"Simple recipe that never fails," says Jheley. "We Love it! It's now my go-to! I've added nuts, vanilla, cinnamon and chocolate chips (not all at once, but as variations just to experiment a bit and they've all been great) I've also made them as muffins and it literally never fails!"

"This turned out so yummy," raves Britt Pfaff. "I'm pretty sure this is the recipe I use every year but always forget! The only change I made was adding vanilla extract and walnuts. I doubled the recipe to make two loaves and my 6-year-old daughter loved making it with me!"

Editorial contributions by [Corey Williams](#)

## Ingredients

2 cups all-purpose flour

1 teaspoon baking soda

¼ teaspoon salt

¾ cup brown sugar

½ cup butter

2 large eggs, beaten

2 ⅓ cups mashed overripe bananas

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Step 2

Combine flour, baking soda, and salt in a large bowl. Beat brown sugar and butter with an electric mixer in a separate large bowl until smooth. Stir in eggs and mashed bananas until well blended. Stir banana mixture into flour mixture until just combined. Pour batter into the prepared loaf pan.

Step 3

Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 60 minutes. Let bread cool in pan for 10 minutes, then turn out onto a wire rack to cool completely.


 a high angle view of a fresh baked, partially sliced, loaf of banana bread. One slice has melting butter on top.

PHOTO: DOTDASH MEREDITH FOOD STUDIOS

I MADE IT

PRINT 

Nutrition Facts (per serving)

231	9g	35g
Calories	Fat	Carbs

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My Review

What did you think about this recipe? Did you make any changes or notes?

CANCEL

SUBMIT

★★★★★ 4.7 out of 5

16605 Ratings

5 star ★	12564
4 star ★	2884
3 star ★	673
2 star ★	335
1 star ★	149

Most helpful positive review



Allrecipes Member

★★★★★ 11/01/2002

Excellent recipe!! I added 1/2 cup of chopped walnuts and brushed the top with a mixture of 1tbs water and 3 tbs brown sugar for a sweet crunch on top.

👍 [Helpful \(3,875\)](#)

Featured Tweaks



Wonderer

★★★★★ 01/27/2019

Phenomenal! Taking the reviews into account, here's my revised recipe: 1 tsp baking powder 1 tsp baking soda 1/2 cup brown sugar and 1/2 cup sugar [Read More](#)

👍 [Helpful \(18\)](#)



Kim

★★★

I have made this many times, and it's always made it exactly as I like it; but I've never

👍 [Helpful \(13\)](#)


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- Great flavors
- Easy to follow
- Crowd-pleaser
- Worth the effort
- Family favorite
- A keeper!

Very easy to follow I put cane sugar instead of brown sugar, it came out really good.

[Helpful \(0\)](#)


 **Allrecipes Member**

★★★★★

09/20/2024

Loved this recipe. I added cacao powder to this mix along with cinnamon and nutmeg and my family loved it. Thank you!

[Helpful \(0\)](#)

 **readeb**


★★★★★

09/19/2024

A keeper!

I made this using 3 very ripe bananas. I was careful not to over cream the butter and sugar or over mix when I added the wet to dry ingredients. It turned out perfect. I will be saving this recipe!

[Helpful \(0\)](#)

 **Allrecipes Member**

☆☆☆☆☆

09/19/2024


Missing steps

Missing ingredients

Did not work

If you follow this recipe exactly, it is not good. It is missing 1 Cup of milk to the batter and I also sprinkled white can sugar on the top just before baking. It turned out much better.

[Helpful \(0\)](#)

 **Allrecipes Member**

★★★★★

09/19/2024

A keeper!


Easy to follow

Crowd-pleaser

Family favorite

Great

[Helpful \(0\)](#)

 **Allrecipes Member**

★★★★★

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Allrecipes Member

★★★★★ 09/16/2024

✓ A keeper!

👍 [Helpful \(0\)](#)



Allrecipes Member

★★★★★ 09/16/2024

✓ A keeper!

love it!

👍 [Helpful \(0\)](#)



Allrecipes Member

★★★★★ 09/16/2024

✓ A keeper! ✓ Great flavors ✓ Easy to follow ✓ Crowd-pleaser

I made a couple changes. Only used 1/4 cup of butter and added 1/4 cup whipped cream cheese. Also added some mini chocolate chips. It was a hit. 10/10 will make again.

👍 [Helpful \(1\)](#)

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Sliced banar  
bread loaf on  
marble surface.

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★★★★★ 10,524 Ratings



A sliced loaf  
banana sour c  
bread, served with a  
small bowl of butter

BANANA BREAD  
**Banana Sour Cream Bread**  
★★★★★ 5,936 Ratings

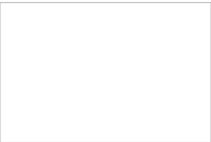


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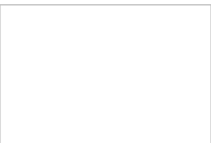
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banana bread  
wire cooling rack


**Best Ever Banana Bread**  
★★★★★ 2,369 Ratings



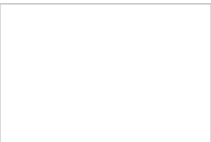
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★★★★★ 1,742 Ratings




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**Creamy Banana Bread**  
★★★★★ 1,163 Ratings

 close up view of  
slices of dark chocolate  
banana bread made  
with cocoa powder

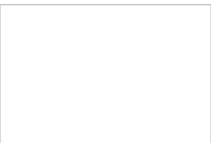
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**BREAKFAST BREAD RECIPES**  
**Whole Wheat Banana Nut Bread**  
★★★★★ 718 Ratings

 close up on the top of  
of almost no fat  
banana bread with  
two slices cut

**BANANA BREAD**  
**Almost No Fat Banana Bread**  
★★★★★ 941 Ratings



**BREAKFAST BREAD RECIPES**  
**Banana Bread**  
★★★★★ 1,690 Ratings

 looking at a slice of  
blueberry banana  
bread with a few  
pieces sliced and

**BANANA BREAD**  
**Blueberry Banana Bread**  
★★★★★ 444 Ratings

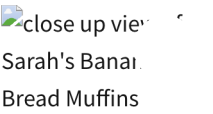
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Banana Zucchini Bread

★★★★★ 419 Ratings

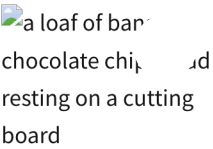


Sarah's Banana Bread Muffins

BANANA MUFFIN RECIPES

Sarah's Banana Bread Muffins

★★★★★ 1,069 Ratings

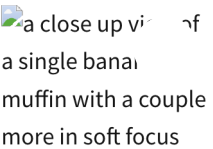


a loaf of banana chocolate chip bread resting on a cutting board

CHOCOLATE BANANA BREAD RECIPES

Banana Chocolate Chip Bread

★★★★★ 1,494 Ratings



a close up view of a single banana muffin with a couple more in soft focus

BANANA MUFFIN RECIPES

Banana Muffins

★★★★★ 5,040 Ratings



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