**There’s Only One Buckingham Palace Banana Bread Fit for the Queen—Here’s How to Make It**

You too can snack like royalty.

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Here at Allrecipes, we love just about everything involving the royal family, but most of all, their regal recipes. Luckily, former Buckingham Palace chef Darren McGrady has created a [YouTube channel](https://www.youtube.com/watch?v=G5TuRZq0tko) revealing many of the recipes he served to the royals. One of them grabbed our attention more than the others: [banana bread](https://www.youtube.com/watch?v=q2eybluZjXM).

Now, I know what you’re thinking — *more banana bread? In 2020??* But this bread stands apart from the rest for two reasons. First, the fruits and nuts scattered throughout keep the bread moist, flavorful, and fresh for up to three months in the fridge. That makes it the perfect anytime breakfast, dessert, or snack for a sweet tooth craving or, in the royals’ case, for unexpected arrivals at the palace. Second, it was served to the QUEEN.

*Also be sure to check out our*[*Queen Elizabeth Cake*](https://www.allrecipes.com/recipe/7666/queen-elizabeth-cake-i/)*, inspired by Her Majesty and crowned with a broiled coconut topping.*

As it turns out, there was more than one version of the favorite [banana bread recipe](https://www.allrecipes.com/recipe/20144/banana-banana-bread/). Chef McGrady knew better than to serve the royal children, William and Harry, a bread filled with fruits and nuts. So, he pleased their picky palates with a fruit- and nut-free banana cake topped with a rich caramel frosting. We’ll take both, please!

**The Original Buckingham Palace Banana Bread**

(Thanks to [Darren McGrady](https://www.youtube.com/watch?v=q2eybluZjXM))

* 8 ounces self-rising flour
* 1/4 teaspoon salt
* 4 ounces unsalted butter
* 6 ounces white sugar
* 4 ounces golden raisins
* 1 ounce chopped walnuts
* 2 ounces cherries
* 1 teaspoon vanilla bean paste (or pure vanilla extract)
* 2 eggs
* 1 pound ripe bananas

1. Preheat the oven to 350 degrees. Grease a loaf pan and line with parchment paper.
2. In a large bowl, rub the butter into the flour and salt until only small pebbles remain. Mix in the sugar, walnuts, raisins, and cherries.
3. Create a well in the center of the dry ingredients. Mash the bananas in a separate bowl before combining with the eggs and vanilla. Add the egg mixture to the center of the well and stir to combine all ingredients thoroughly.
4. Pour into a prepared loaf pan, smooth out the top, and bake on the center rack for about 45 minutes, or until a toothpick comes out clean.

**The Buckingham Palace Banana Caramel Cake**

(Thanks to [Insider.com](https://www.insider.com/the-queen-chef-darren-mcgrady-banana-bread-recipe-2020-10))

*For the cake*

* 1 cup plus 1 tablespoon butter
* 1 ½ cups light brown sugar
* 4 eggs
* 2 cups ripe bananas, mashed
* 3 cups self-rising flour
* 2 teaspoons baking soda
* 1 ½ cups sour cream
* 2 tablespoons milk
* 2 teaspoons vanilla paste (or pure vanilla extract)

*For the frosting*

* 1 ½ cups unsalted butter
* 2 cups light brown sugar
* ½ cup sour cream
* 6 cups powdered sugar
* 2 teaspoons vanilla paste (or pure vanilla extract)

1. Preheat the oven to 350 degrees and grease a ½ sheet pan (12x18x1).
2. To prepare the cake, cream together the butter and sugar until light and fluffy using an electric mixer. Add the eggs and banana and beat together.
3. Stir in the flour, baking soda, sour cream, milk, and vanilla until completely smooth.
4. Pour the batter into the prepared tray and smooth out. Bake on the center rack for about 40 minutes, or until springy to the touch. Allow the cake to cool completely before frosting.
5. To prepare the frosting, melt the butter and sugar together in a saucepan. Stir for about 2 minutes without letting the mixture reach a boil.
6. Add the sour cream, then bring to a boil. Remove from the heat and stir in the powdered sugar and vanilla. Allow to cool slightly and thicken before frosting the cooled cake.
7. Cut into finger-length slices to serve.

https://www.allrecipes.com/article/buckingham-palace-queens-banana-bread/?utm\_medium=browser&utm\_source=allrecipes.com&utm\_content=20211026&utm\_campaign=1526956