

# BANANA BREAD RECIPE

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How to make Banana Bread? The sweet and comforting flavors of this classic treat make it a favorite for many.

## INGREDIENTS

- 3 RIPE BANANAS
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- 2 CUPS ALL-PURPOSE FLOUR
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- 1 TEASPOON BAKING SODA
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- 1/2 TEASPOON SALT
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- 1/2 CUP UNSALTED BUTTER, SOFTENED
- 
- 1 CUP GRANULATED SUGAR
- 
- 2 LARGE EGGS
- 
- 1 TEASPOON VANILLA EXTRACT
- 
- 1/2 CUP PLAIN YOGURT
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- 1/2 cup chopped walnuts (optional)

## INSTRUCTIONS

1/ PREHEAT THE OVEN TO 350°F (175°C) AND GREASE A 9X5-INCH LOAF PAN.

2/ IN A MEDIUM-SIZED BOWL, MASH THE RIPE BANANAS UNTIL SMOOTH. SET ASIDE.

3/ IN A SEPARATE BOWL, WHISK TOGETHER THE ALL-PURPOSE FLOUR, BAKING SODA, AND SALT. SET ASIDE.

4/ IN A LARGE MIXING BOWL, CREAM THE SOFTENED BUTTER AND GRANULATED SUGAR UNTIL LIGHT AND FLUFFY.

**5/ BEAT IN THE EGGS ONE AT A TIME, ENSURING EACH IS FULLY INCORPORATED. THEN, ADD THE VANILLA EXTRACT AND MIX WELL.**

**6/ GRADUALLY ADD THE DRY INGREDIENTS TO THE BUTTER-SUGAR MIXTURE, ALTERNATING WITH THE PLAIN YOGURT. BEGIN AND END WITH THE DRY INGREDIENTS.**

**7/ FOLD IN THE MASHED BANANAS AND CHOPPED WALNUTS (IF USING), ENSURING THEY ARE EVENLY DISTRIBUTED THROUGHOUT THE BATTER.**

**8/ POUR THE BATTER INTO THE GREASED LOAF PAN, SPREADING IT EVENLY.**

**9/ PLACE THE PAN IN THE PREHEATED OVEN AND BAKE FOR APPROXIMATELY 60 MINUTES, OR UNTIL A TOOTHPICK INSERTED INTO THE CENTER COMES OUT CLEAN.**

**ONCE BAKED, REMOVE THE BANANA BREAD FROM THE OVEN AND LET IT COOL IN THE PAN FOR ABOUT 10 MINUTES. THEN, TRANSFER IT TO A WIRE RACK TO COOL COMPLETELY BEFORE SLICING.**

Congratulations! You've successfully baked a tantalizing loaf of homemade banana bread. The combination of ripe bananas, warm spices, and a moist crumb makes this treat irresistible. Whether enjoyed as a delightful breakfast, a satisfying snack, or a comforting dessert, banana bread never fails to please. So, gather your ingredients, follow the steps, and indulge in the sheer bliss of homemade goodness. Happy baking!