



Daily Flavorist

Moist Banana Bread with Brown Butter

15 min

Prep time

10

Servings

55 min

Cook time

Easy

Difficulty

1 h 10 min

Total time

American

Cuisine

Ingredients

Loaf

- ☐ 115 g (1/2 cup) unsalted butter
- ☐ 3 very ripe bananas, about 300 g peeled
- ☐ 150 g (3/4 cup) light brown sugar
- ☐ 2 large eggs

- ☐ 1 tsp vanilla extract

Dry ingredients

- ☐ 250 g (2 cups) all-purpose flour
- ☐ 1 tsp baking soda
- ☐ 1/2 tsp fine salt
- ☐ 1 tsp ground cinnamon

Instructions

- 1 Heat the oven to 175 °C (350 °F). Line a 23 x 13 cm loaf pan with parchment paper, leaving some overhang so you can lift the loaf out later.
- 2 Melt the butter in a light-colored pan over medium heat. Keep swirling it. After about 5 minutes it will foam, smell nutty and turn golden brown with toasty specks at the bottom. Pour it into a large bowl and let it cool for 5 minutes.
- 3 Mash the bananas in the same bowl with a fork. Whisk in the sugar, eggs and vanilla until smooth.
- 4 Add the flour, baking soda, salt and cinnamon. Fold with a spatula until just combined. A few small lumps are fine.
- 5 Pour the batter into the pan and smooth the top. Bake for 50 to 60 minutes, until a skewer in the center comes out with only a few moist crumbs.
- 6 Cool in the pan for 10 minutes, then lift out and cool completely on a rack before slicing.



Nutrition per serving

265 kcal

Calories

4 g

Protein

38 g

Carbs

11 g

Fat

Tips & notes

No brown butter? Plain melted butter works, but you will miss the toffee flavor. For extra tenderness, replace 2 tablespoons of the flour with plain yogurt.