



Long Livo

Cinnamon Swirl Banana Bread Recipe

15 min

Prep time

8

Servings

45 min

Cook time

Easy

Difficulty

1 h

Total time

American

Cuisine

Ingredients

Main Ingredients

- ☐ 3 ripe bananas, mashed
- ☐ 1/2 cup melted butter
- ☐ 1 cup brown sugar
- ☐ 2 large eggs, room temperature
- ☐ 1 teaspoon vanilla extract
- ☐ 1 1/2 cups all-purpose flour

- ☐ 1 teaspoon baking soda
- ☐ 1/2 teaspoon salt
- ☐ 1 tablespoon lemon juice

Cinnamon Swirl

- ☐ 1/4 cup brown sugar
- ☐ 2 teaspoons ground cinnamon
- ☐ 2 tablespoons melted butter

Instructions

- 1 Preheat the oven to 350°F (175°C) and grease a 9×5-inch loaf pan.
- 2 In a large bowl, whisk together the mashed bananas, melted butter, brown sugar, eggs, vanilla, and lemon juice until smooth.
- 3 In a separate bowl, sift the flour, baking soda, and salt; then gently fold into the wet mixture, being careful not to over-mix.
- 4 Combine the cinnamon swirl ingredients: brown sugar, cinnamon, and melted butter; set aside.
- 5 Pour half of the batter into the prepared pan, then dollop half of the cinnamon mixture on top. Use a knife to swirl gently.
- 6 Add the remaining batter, then the rest of the cinnamon mixture, and swirl again for a marbled effect.
- 7 Bake for 45-50 minutes, or until a toothpick inserted into the center comes out clean. If the top browns too quickly, cover loosely with foil.
- 8 Allow the loaf to cool in the pan for 10 minutes, then turn out onto a wire rack. Slice and serve warm.

Nutrition per serving

210 kcal

Calories

3 g

Protein

31 g

Carbs

9 g

Fat

Tips & notes

- If you prefer a sweeter loaf, increase the brown sugar by 2 tablespoons.
- For extra moisture, add ¼ cup Greek yogurt to the batter.
- A light dusting of powdered sugar after cooling adds a pretty finish.