



Long Livo

Starbucks Copycat Banana Bread

15 min

Prep time

4

Servings

25 min

Cook time

Easy

Difficulty

40 min

Total time

American

Cuisine

Ingredients

Main Ingredients

- ☐ 3 ripe bananas, mashed
- ☐ 1/3 cup melted unsalted butter
- ☐ 1 cup brown sugar
- ☐ 1 large egg, beaten
- ☐ 1 teaspoon vanilla extract
- ☐ 1 teaspoon baking soda

- ☐ 1/2 teaspoon salt
- ☐ 1 1/2 cups all-purpose flour
- ☐ 1 teaspoon ground cinnamon
- ☐ 1 tablespoon lemon zest

Optional Add-ins

- ☐ 1/2 cup chopped walnuts
- ☐ 1/2 cup chocolate chips

Instructions

- 1 Preheat the oven to 350°F (175°C) and grease a 9×5-inch loaf pan.
- 2 In a large bowl, mash the bananas until smooth, then stir in the melted butter.
- 3 Add brown sugar, beaten egg, and vanilla; mix until combined.
- 4 Sprinkle baking soda and salt over the mixture, then fold in flour, cinnamon, and lemon zest gently.
- 5 If using, fold in walnuts or chocolate chips, then pour batter into the prepared pan.
- 6 Bake for 25-30 minutes, or until a toothpick inserted into the center comes out with a few moist crumbs.

Nutrition per serving

320 kcal

Calories

5 g

Protein

45 g

Carbs

12 g

Fat

Tips & notes

- Allow the loaf to cool in the pan for 10 minutes before transferring to a wire rack.
- A light drizzle of honey over warm slices adds extra shine.
- For extra caramel flavor, toast the sliced bananas before mashing.