

## Banana Bread Recipe

### Ingredients:

- 3 **ripe bananas**, mashed
- 1/2 cup (1 stick) **unsalted butter**, melted
- 3/4 cup **granulated sugar** (or brown sugar for extra richness)
- 2 **large eggs**
- 1 tsp **vanilla paste**
- 1 1/2 cups **all-purpose flour**
- 1 tsp **baking soda**
- 1/2 tsp **salt**
- 1/2 tsp **ground cinnamon** (optional, but adds great flavor)
- 1/2 cup **chopped walnuts** or **chocolate chips** (optional)

### Instructions:

**1 Preheat oven to 350°F (175°C).** Grease a **9×5-inch loaf pan** or line with parchment paper.

**2 Mash bananas** in a large bowl. Stir in **melted butter** and **sugar** until smooth.

**3 Add eggs & vanilla.** Mix in the **eggs** one at a time, then add the **vanilla paste**.

**4 Combine dry ingredients.** In a separate bowl, whisk together **flour, baking soda, salt, and cinnamon**.

**5 Mix wet & dry ingredients.** Gradually fold the dry ingredients into the banana mixture. Don't overmix! Stir in **walnuts or chocolate chips** if using.

**6** **Bake for 50–60 minutes** or until a toothpick inserted in the center comes out clean.

**7** **Cool & enjoy!** Let cool in the pan for **10 minutes**, then transfer to a wire rack to cool completely.

#### **Tips for the Best Banana Bread:**

✅ **Use extra ripe bananas** – The browner, the better! They add more sweetness and moisture.

✅ **Don't overmix** – Stir just until combined for a tender texture.

✅ **Want it extra moist?** Add **2 tbsp sour cream or Greek yogurt** to the batter.