

MOIST BANANA BREAD



★ INGREDIENTS:

2 large ripe bananas
2 eggs
½ cup vegetable oil
½ cup whole milk
½ cup brown sugar
½ cup white sugar
1 tsp vanilla extract
1½ cups all-purpose flour
2 tsp baking powder
½ tsp salt

Prep Time: 10 mins

Bake Time: 30–45 mins

Servings: 1 loaf (9x5 or 2 lb pan)



👉 INSTRUCTIONS:

Preheat your oven to 350°F (175°C).

Grease and flour a 9x5-inch or 2lb loaf pan, then set aside.

In a medium mixing bowl, mash the bananas until smooth.

Add the eggs and whisk until fully combined.

Stir in the oil, milk, brown sugar, white sugar, and vanilla extract. Whisk well and set aside.

In a separate large bowl, whisk together the flour, baking powder, and salt.

Pour the wet ingredients into the dry ingredients. Using a silicone spatula, gently fold until just combined—do not overmix.

Pour the batter into the prepared loaf pan and smooth the top.

Bake on the center rack of your oven for 30–45 minutes, or until a toothpick inserted into the center comes out clean.

Let cool in the pan for 10–15 minutes before transferring to a wire rack.

Slice, serve, and enjoy!

♥ SERVING TIP:

Enjoy warm with butter or cream cheese, or toast a slice for a delicious breakfast. This banana bread also freezes well—wrap and store for up to 3 months.

