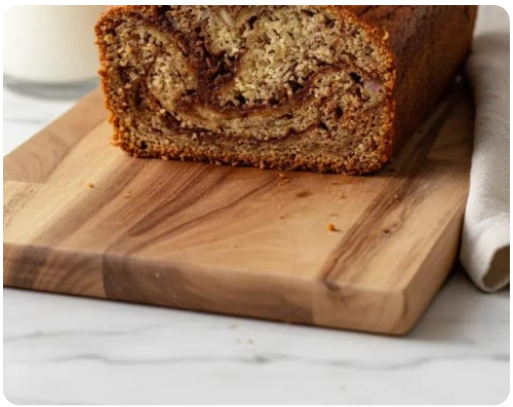


Helergon Kitchen

Cinnamon Swirled Banana Bread Recipe

15 min Prep time	**55 min** Cook time	**1 h 10 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Batter

- [ ] 3 ripe bananas, mashed
- [ ] 1/2 cup unsalted butter, melted
- [ ] 1 cup brown sugar
- [ ] 2 large eggs, beaten
- [ ] 1 tsp vanilla extract
- [ ] 1 tbsp lemon juice
- [ ] 2 cups all-purpose flour
- [ ] 1 tsp baking soda
- [ ] 1/2 tsp salt

Cinnamon Swirl

- [ ] 1/4 cup brown sugar
- [ ] 2 tsp ground cinnamon
- [ ] 2 tbsp melted butter

Instructions

1. Preheat the oven to 350°F (175°C). Grease a 9×5-inch loaf pan and set aside.
2. In a large bowl, combine mashed bananas, melted butter, brown sugar, eggs, vanilla, and lemon juice; stir until smooth.
3. In another bowl, whisk flour, baking soda, and salt. Fold the dry mixture into the wet just until incorporated.
4. In a small cup, mix cinnamon, brown sugar, and melted butter for the swirl.
5. Pour half of the batter into the prepared pan, dollop half of the cinnamon mixture, then add the remaining batter and finish with the rest of the cinnamon swirl. Use a knife to gently swirl.
6. Bake for 55-60 minutes, or until a toothpick inserted in the center comes out clean. Let the loaf cool in the pan for 10 minutes, then transfer to a wire rack.

Nutrition per serving

320 kcal	5 g	48 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the top browns too quickly, tent with foil halfway through baking.
- For extra moisture, add ¼ cup plain yogurt to the batter.
- A light dusting of powdered sugar after cooling adds a pretty finish.