

Helergon Kitchen

Honey Vanilla Banana Bread – Classic Fluffy Recipe

15 min Prep time	**45 min** Cook time	**1 h** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 3 ripe bananas, mashed
- [ ] 1/3 cup honey
- [ ] 1/4 cup melted butter
- [ ] 2 large eggs
- [ ] 1 tsp vanilla extract
- [ ] 1 tbsp lemon juice
- [ ] 1 1/2 cups all-purpose flour
- [ ] 1 tsp baking soda
- [ ] 1/2 tsp salt
- [ ] 1/4 cup brown sugar

Instructions

1. Preheat oven to 350°F (175°C). Grease a 9×5-inch loaf pan and set aside.
2. In a large bowl, combine mashed bananas, honey, melted butter, eggs, vanilla, and lemon juice; stir until smooth.
3. In another bowl, whisk flour, baking soda, and salt; fold into the wet mixture gently, just until incorporated.
4. Pour batter into the pan, smooth the top, and sprinkle a pinch of cinnamon if desired.
5. Bake for 45-50 minutes, or until a toothpick inserted comes out with a few moist crumbs.
6. Allow the bread to cool in the pan for 10 minutes, then turn out onto a wire rack to finish cooling.

Nutrition per serving

210 kcal	4 g	33 g	6 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you like extra honey flavor, brush the top with a thin honey glaze while the loaf is still warm.
- For a richer crumb, substitute half of the butter with plain Greek yogurt.
- You can add a handful of toasted coconut flakes for a tropical twist.
- If you want a nutty crunch, consider sprinkling chopped pistachios like in these pistachio cookies.