

Helergon Kitchen

# Starbucks Copycat Banana Bread Recipe

| | | |
|---|---|---|
| **15 min**<br>Prep time | **55 min**<br>Cook time | **1 h 10 min**<br>Total time |
| **8**<br>Servings | **Easy**<br>Difficulty | **American**<br>Cuisine |

## Ingredients

### Main Ingredients

- [ ] 3 ripe bananas, mashed
- [ ] 1/2 cup unsalted butter, melted
- [ ] 3/4 cup honey
- [ ] 2 large eggs, room temperature
- [ ] 1 tsp vanilla extract
- [ ] 1 cup whole wheat flour
- [ ] 1/2 cup all-purpose flour
- [ ] 1 tsp baking soda
- [ ] 1/2 tsp salt
- [ ] 1 tsp ground cinnamon
- [ ] 1 tbsp lemon zest
- [ ] 1/2 cup Greek yogurt
- [ ] 1/2 cup toasted walnuts, chopped (optional)

## Instructions

1. Preheat your oven to 350°F (175°C) and grease a 9×5-inch loaf pan; set aside.
2. In a large bowl, whisk together melted butter, honey, eggs, and vanilla until smooth; the mixture will smell warm.
3. Stir in the mashed bananas, Greek yogurt, and lemon zest, letting the fragrant aroma fill the kitchen.
4. In a separate bowl, combine whole wheat flour, all-purpose flour, baking soda, salt, and cinnamon; whisk gently.
5. Fold the dry ingredients into the wet batter just until no streaks remain; avoid over-mixing, a few lumps are fine.
6. If using, sprinkle chopped walnuts over the batter and gently fold them in.
7. Pour the batter into the prepared pan, smooth the top, and bake for 50-55 minutes, or until a toothpick inserted in the center comes out clean.
8. Allow the loaf to cool in the pan for 15 minutes, then transfer to a wire rack; the aroma will linger beautifully.

## Nutrition per serving

| 280 kcal | 4 g | 45 g | 9 g |
| --- | --- | --- | --- |
| Calories | Protein | Carbs | Fat |

### Tips & notes

- If you prefer a sweeter loaf, increase honey by 2 tbsp, but remember the moisture balance.
- For extra vanilla notes, add a pinch of vanilla bean paste.
- You can swap walnuts for chocolate chips for a dessert twist.