

Evlin Ardelo

Cinnamon Roll Banana Bread

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

Ingredients

Main Batter

- [ ] 3 ripe bananas, mashed
- [ ] 1/2 cup melted butter
- [ ] 1 cup granulated sugar
- [ ] 2 large eggs
- [ ] 1 tsp vanilla extract
- [ ] 1 1/2 cups all-purpose flour
- [ ] 1 tsp baking soda
- [ ] 1/2 tsp salt
- [ ] 1/4 cup buttermilk or plain yogurt

Cinnamon Swirl

- [ ] 1/4 cup unsalted butter, softened
- [ ] 1/3 cup brown sugar
- [ ] 1 tbsp ground cinnamon
- [ ] 2 tbsp powdered sugar (optional, for topping)

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, and sugar. Beat in the eggs one at a time, then stir in vanilla.
3. In another bowl, whisk flour, baking soda, and salt. Add the dry mix to the wet ingredients, stirring just until combined. Fold in the buttermilk.
4. For the swirl, cream together softened butter, brown sugar, and cinnamon until smooth.
5. Spread half of the batter into the prepared loaf pan. Drop spoonfuls of the cinnamon mixture over the batter, then use a knife to gently swirl. Top with the remaining batter and repeat the swirl process.
6. Bake for 45-50 minutes, or until a toothpick inserted into the center comes out clean. Let the loaf cool in the pan for 10 minutes, then transfer to a wire rack.

Nutrition per serving

280 kcal	4 g	38 g	11 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the top browns too quickly, loosely cover with foil during the last 15 minutes.
- For extra fragrance, add a pinch of nutmeg to the cinnamon swirl.
- Slice while still warm for the most gooey swirl.