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America's test kitchen banana bread

Welcome to the world of delicious banana bread! If you're looking for the perfect recipe to satisfy your cravings, you've come to the right place. Today, we're going to dive into a tried and tested banana bread recipe from America's Test Kitchen. Get ready to enjoy the moist, flavorful, and oh-so-comforting treat that will have you coming back for seconds. Baking enthusiasts, get your aprons on! We're about to embark on a culinary adventure with the renowned recipe for banana bread from America's Test Kitchen. This foolproof recipe has been meticulously developed and tested to ensure the best possible results. With a few simple ingredients and easy-to-follow instructions, you'll be able to whip up a loaf of banana bread that will impress even the toughest critics. Why Choose America's Test Kitchen for a Banana Bread Recipe? If you're looking for the perfect banana bread recipe, look no further than America's Test Kitchen. With their years of experience and dedication to creating foolproof recipes, they have become a trusted source for home bakers around the world. Here's why you should choose America's Test Kitchen for your next banana bread baking adventure: 1. Tested and perfected: America's Test Kitchen is known for their rigorous testing process. They take the time to make sure each recipe is foolproof and delivers the best results possible. When it comes to banana bread, they have tested and tweaked their recipe multiple times to ensure it is the best it can be. You can trust that their recipe will give you a moist and flavorful banana bread every time. 2. Simple ingredients: One of the things that sets America's Test Kitchen apart is their commitment to using simple, readily available ingredients. You won't find any fancy or hard-to-find ingredients in their banana bread recipe. Instead, they focus on using pantry staples that you probably already have on hand. This means you can whip up a delicious loaf of banana bread without having to make a special trip to the grocery store. 3. Easy to follow instructions: Baking can be intimidating, especially if you're new to it. But with America's Test Kitchen, you don't have to worry. Their recipes come with detailed, step-by-step instructions that are easy to follow. They break down each step and provide helpful tips along the way. Whether you're a seasoned baker or a beginner, you'll be able to confidently make their banana bread recipe. 4. Consistent results: One of the things that can be frustrating about baking is when a recipe doesn't turn out the way you expected. With America's Test Kitchen, you can trust that their recipes will give you consistent results. They have done the testing and tweaking for you, so you can be confident that your banana bread will turn out moist and delicious every time. So, why choose America's Test Kitchen for a banana bread recipe? Because they have the expertise, the tested and perfected recipe, and the dedication to help you achieve baking success. Give their banana bread recipe a try and taste the difference for yourself. Ingredients You Will Need Now that you're excited to bake some delicious banana bread, let's talk about the ingredients you'll need. Don't worry, they're all simple and easy to find. Here's what you'll need: Ripe bananas: The star of the show! Make sure you have 3 large ripe bananas. They should be nice and spotty – the riper, the better. Ripe bananas not only add sweetness but also give your bread that moist and tender texture. All-purpose flour: You'll need 1 and 3/4 cups of all-purpose flour. This is the base of your bread and gives it structure. For the best results, spoon the flour into your measuring cup and level it off with a knife. Granulated sugar: To sweeten things up, you'll need 1 cup of granulated sugar. It's always a good idea to use a good quality sugar for better flavor. Unsalted butter: You'll need 1/2 cup of unsalted butter, softened. The butter adds richness to your bread and keeps it moist. Remember to take the butter out of the fridge ahead of time so it's soft and easy to work with. Eggs: You'll need 2 large eggs. They provide structure and help bind all the ingredients together. Make sure your eggs are at room temperature for even mixing. Baking soda: This is the leavening agent that helps your bread rise. You'll need 1 teaspoon of baking soda. Salt: Just a pinch! Salt enhances the flavors and balances the sweetness. You'll need 1/2 teaspoon of salt. Vanilla extract: To add a touch of flavor, you'll need 1 teaspoon of vanilla extract. It complements the bananas beautifully. Optional mix-ins: If you're feeling adventurous, you can add some mix-ins to your banana bread. Think chocolate chips, chopped nuts, or even dried fruit. Get creative and add your personal touch! Now that you have all the ingredients ready, it's time to roll up your sleeves and start baking your delicious banana bread. But wait, there's more! Stay tuned for the next section where we'll dive into the step-by-step instructions on how to make this mouthwatering treat. Step-by-step instructions to make banana bread Making banana bread from scratch is a delightful way to use up those overripe bananas sitting on your kitchen counter. With just a few simple ingredients and a little bit of time, you can create a moist and flavorful treat that will have your taste buds singing. Follow these step-by-step instructions to whip up a delicious banana bread: Preheat the oven and prepare the pan: Start by preheating your oven to 350°F (175°C). Grease a 9x5-inch loaf pan with butter or cooking spray, ensuring that all sides are well coated. This will prevent the bread from sticking to the pan. Mash those bananas: In a large mixing bowl, mash 3 ripe bananas with a fork until they are smooth and creamy. The riper the bananas, the sweeter and more flavorful your bread will be. Add the wet ingredients: To the mashed bananas, add 1/2 cup of melted unsalted butter, 1 cup of granulated sugar, 2 large eggs, and 1 teaspoon of vanilla extract. Mix well until all the ingredients are fully combined. Mix in the dry ingredients: In a separate bowl, whisk together 1 and 3/4 cups of all-purpose flour, 1 teaspoon of baking soda, and a pinch of salt. Gradually add the dry ingredients to the wet ingredients, stirring until just combined. Be careful not to overmix, as this can result in a dense and tough bread. Optional mix-ins: At this point, you can get creative and add some optional mix-ins to elevate your banana bread. Consider adding a handful of chopped nuts, such as walnuts or pecans, or a sprinkle of chocolate chips for an extra indulgent touch. Bake to perfection: Pour the batter into the prepared loaf pan and smooth the top with a spatula. Place the pan in the preheated oven and bake for 55-60 minutes, or until a toothpick inserted into the center comes out clean. The aroma of the bread baking will fill your kitchen and build anticipation for the final result. Cool and enjoy: Once the bread is baked, remove it from the oven and let it cool in the pan for about 10 minutes. Then, transfer the bread to a wire rack to cool completely before slicing. This will ensure that the bread maintains its moisture. Tips for the Perfect Banana Bread When it comes to making the perfect banana bread, there are a few tips and tricks that can take your recipe from good to absolutely amazing. Whether you're a seasoned baker or just starting out, these tips will help you achieve a moist, flavorful, and irresistible banana bread every time. So, let's dive in and discover the secrets to baking the best banana bread! 1. Use Ripe Bananas One of the keys to a delicious banana bread is using ripe bananas. The riper the bananas, the sweeter and more flavorful they will be. Look for bananas with brown spots on the skin, as this indicates that they are fully ripe and will mash easily. These ripe bananas will not only add sweetness to your bread but also contribute to its moist and tender texture. 2. Don't Overmix the Batter When combining the wet and dry ingredients for your banana bread, be careful not to overmix the batter. Overmixing can result in a dense and tough bread. Instead, gently fold the ingredients together until just combined. This will ensure a tender and light texture in your finished bread. 3. Experiment with Mix-ins While a classic banana bread is delicious on its own, why not take it to the next level by adding some mix-ins? Consider adding chopped nuts, such as walnuts or pecans, for added crunch and flavor. You can also throw in some chocolate chips or dried fruits to give your banana bread a delightful twist. Get creative and have fun experimenting with different mix-ins to personalize your recipe. 4. Adjust Baking Time and Temperature Every oven is different, so it's important to keep an eye on your banana bread as it bakes. If you notice that the top is browning too quickly, you can tent it with aluminum foil to prevent further browning. Similarly, if you find that the bread is taking longer to bake, you may need to decrease the temperature slightly to ensure it cooks evenly. Remember to test the bread for doneness by inserting a toothpick into the center. It should come out clean or with a few moist crumbs. With these tips in mind, you're well on your way to baking the perfect banana bread. Enjoy the process and savor the delicious aroma that will fill your kitchen as your bread bakes. Whether you enjoy it fresh out of the oven or toasted with a smear of butter, banana bread is a delightful treat that Variations and Add-ins You Can Try Now that you have mastered the basic banana bread recipe from America's Test Kitchen, it's time to get creative and try some variations and add-ins to take your banana bread to the next level. Here are some ideas to inspire you: Chocolate Chip Banana Bread: If you have a sweet tooth, adding chocolate chips to your banana bread is a no-brainer. The combination of the rich chocolate and the moist banana bread is simply irresistible. Simply fold in a cup of chocolate chips into the batter before baking. Nutty Banana Bread: For some added crunch and texture, consider adding chopped nuts to your banana bread. Walnuts and pecans work particularly well in this recipe. Just sprinkle a handful of chopped nuts on top of the batter before baking. Spiced Banana Bread: If you love warm and cozy flavors, try adding some spices to your banana bread. Cinnamon, nutmeg, and cloves are wonderful options. Add a teaspoon of your favorite spice or a combination of spices to the batter for a fragrant and flavorful twist. Fruity Banana Bread: Why not add some extra fruit to your banana bread? Diced apples, blueberries, or even shredded coconut can add a burst of freshness and sweetness to your loaf. Gently fold in your chosen fruit into the batter before baking. Cream Cheese Swirl: For a decadent twist, create a cream cheese swirl in your banana bread. Mix together 4 ounces of softened cream cheese, 1/4 cup of granulated sugar, and 1 egg until smooth. Pour half of the banana bread batter into the pan, spoon dollops of the cream cheese mixture on top, then cover with the remaining batter. Use a knife to swirl the cream cheese into the batter before baking. Conclusion Now that you have all the information you need, it's time to get baking and enjoy a delicious slice of banana bread! America's Test Kitchen has done the hard work for you, ensuring that this recipe delivers moist and flavorful results every time. With simple ingredients and easy-to-follow instructions, even beginner bakers can confidently whip up a batch of this classic treat. Remember to use ripe bananas for the best flavor and texture, and feel free to get creative with mix-ins like chocolate chips or nuts for added variety. Whether you're a seasoned baker or just starting out, this banana bread recipe is sure to become a favorite in your kitchen. So preheat that oven, mash those bananas, and let the aroma of freshly baked bread fill your home. Don't forget to let the bread cool before slicing to maintain its moistness. So why wait? Gather your ingredients, follow the steps, and indulge in a slice of homemade goodness. You won't be disappointed with this tried and tested recipe from America's Test Kitchen. Happy baking! Banana bread's versatility makes it a beloved comfort food. It was one of the first baked goods I thought of making during this stay-at-home stint, and I'm not alone. "Banana bread recipe" is one of the most popular search terms around the web (and on our sites) right now. Our library of recipes, from the classic to the unique to the health-conscious, will inspire you to make that loaf you've been craving—and others you might not have thought of. From left: Ultimate Banana Bread, Best Banana Bread, Banana Bread for KidsThis recipe takes the best elements of a classic banana bread and ramps it up a notch. The ultimate banana flavor comes from extracting some of the bananas' liquid, which is then simmered and reduced for ultraconcentrated flavor. There's even a final sliced-banana topping that is guaranteed to make this loaf the prettiest on the counter. [GET THE RECIPE] What You'll Need:1¼ cups all purpose flour1 teaspoon baking soda½ teaspoon table salt6 large very ripe bananas8 tablespoons (1 stick) unsalted butter2 large eggs¾ cup packed light brown sugar1 teaspoon vanilla extract½ cup walnuts (optional)2 teaspoons granulated sugarThis recipe is one to keep in your back pocket, as your go-to basic banana bread that tastes anything but. With a predictable ingredient list and a simple dump-and-stir technique, it's been a hit for more than 20 years. [GET THE RECIPE] What You'll Need:2 cups unbleached all-purpose flour¾ cup granulated sugar¾ teaspoon baking soda½ teaspoon table salt1¼ cups toasted walnuts3 very ripe bananas¾ cup plain yogurt2 large eggs6 tablespoons unsalted butter1 teaspoon vanilla extractAll of these baked goods will impress the whole family, but this recipe was specifically designed for kids to take the lead in preparing it. Our America's Test Kitchen Kids test cooks had kids come in to the Test Kitchen and cook through the recipe so they could give their stamp of approval. [GET THE RECIPE] What You'll Need:Vegetable oil spray2 cups all-purpose flour¾ teaspoon baking soda½ teaspoon salt3 very ripe bananas (skins should be speckled black)¾ cup sugar2 large eggs6 tablespoons unsalted butter, melted and cooled¼ cup plain yogurt1 teaspoon vanilla extractFrom left: Low-Fat Banana Bread, Vegan Banana Bread, Gluten-Free Banana BreadReducing fat should never reduce flavor. Our innovative techniques, such as roasting the bananas to bring out natural sweetness (which reduces sugar in the recipe) and using fat-free cream cheese combined with a touch of oil, will introduce health-conscious baking practices into your repertoire. Let this loaf lead the way! [GET THE RECIPE] What You'll Need:4 large ripe bananas2 large eggs2 teaspoons vanilla extract1½ cups all purpose flour½ cup sugar2 teaspoons baking powder¾ teaspoons baking soda¼ teaspoons salt1 tablespoons vegetable oil2 ounces fat-free cream cheeseThis recipe started with a discovery: Ripe but firm bananas—those that look good enough to eat—are the best for vegan banana bread. These bananas are starchier than overripe ones, so they allow for a naturally open crumb and sturdy structure without needing to use an egg substitute. This bread comes together in a flash and requires no traditional vegan tricks. [GET THE RECIPE] What You'll Need:2 cups all-purpose flour¾ cup organic sugar¾ teaspoon baking soda½ teaspoon salt3 ripe but firm large bananas6 tablespoons vegetable oil½ cup plain almond milk yogurt1 tablespoon lemon juice2 teaspoons vanilla extract½ walnuts (optional)Biting into banana bread that has subtle flavor can be a major disappointment; Banana bread should have deep banana flavor. Luckily, our gluten-free recipe packs in a large number of bananas—five—to utilize the bananas for extra moisture that is often lacking in gluten-free baked goods. And to counteract any density issues, the batter is stirred constantly for one minute to ensure proper aeration. [GET THE RECIPE] What You'll Need:9½ ounces (2 cups plus 2 tablespoons) America's Test Kitchen All-Purpose Gluten-Free Flour Blend 1 tablespoon baking powder1 teaspoon baking soda½ teaspoon salt¼ teaspoon xanthan gum5 large very ripe bananas8 tablespoons unsalted butter2 large eggs¾ cup packed light brown sugar1 teaspoon vanilla extract2 teaspoons granulated sugar¾ walnuts (optional)From left: Reduced-Sugar Banana Bread, Grape-Nuts Banana Bread, Banana-Chocolate Chip Snack CakeFor a banana bread recipe with half the amount of sugar as traditional recipes, we took advantage of the abundance of natural sugars found in overripe bananas. We found that three bananas was the magic number, and we replaced the granulated sugar found in many recipes with Sucanat, since its pleasant molasses flavor married well with the other flavors in the bread. [GET THE RECIPE] What You'll Need:7 tablespoons (2½ ounces) Sucanat2 cups (10 ounces) all-purpose flour¾ teaspoon baking soda½ teaspoon salt3 large very ripe bananas6 tablespoons unsalted butter2 large eggs¾ cup plain whole-milk yogurt1 teaspoon vanilla extract½ cup walnuts (optional)Grape-Nuts cereal is a cherished and nostalgic breakfast food for many, traditionally enjoyed by New Englanders in the form of Grape-Nuts pudding. Inspired by the longevity of the cereal's fame, we decided to merge two breakfast worlds to create this bread. We highly recommend it toasted with butter. [GET THE RECIPE] What You'll Need:1¾ cups all-purpose flour1 cup sugar¾ cups Grape-Nuts cereal1 tablespoon baking powder¾ teaspoon salt1 cup mashed banana½ cup whole or low-fat milk2 tablespoons vegetable oil1 large eggWho says banana bread has to be eaten for breakfast or brunch? This snack cake has a fluffy, tender crumb—perfect for cake lovers and those with more of a sweet tooth. It has bits of semi-sweet chocolate throughout as well as a topping of cream cheese frosting to set it apart from the classic breakfast staple. [GET THE RECIPE] What You'll Need:2 cups all-purpose flour ¾ teaspoon salt½ teaspoon baking soda8 tablespoons unsalted butter1½ cups sugar2 large eggs1 cup mashed ripe bananas (2 to 3 bananas)1 teaspoon vanilla extract½ cup whole milk1 cup semisweet chocolate chips Say goodbye to dry, bland banana bread. For a showstopping loaf with a deep golden crust and velvety crumb, use your microwave.YIELD Serves 10 (Makes one 9-inch loaf)TIME 2½ hoursAdjust oven rack to middle position and heat oven to 350 degrees. Spray 8½ by 4½-inch loaf pan with nonstick cooking spray. Whisk flour, baking soda, and salt together in large bowl. Place 5 bananas in microwave-safe bowl; cover with plastic wrap and cut several steam vents in plastic with paring knife. Microwave on high power until bananas are soft and have released liquid, about 5 minutes. Transfer bananas to fine-mesh strainer placed over medium bowl and allow to drain, stirring occasionally. 15 minutes (you should have ½ to ¾ cup liquid). Transfer liquid to medium saucepan and cook over medium-high heat until reduced to ¼ cup, about 5 minutes. Remove pan from heat, stir reduced liquid into bananas, and mash with potato masher until fairly smooth. Whisk in butter, eggs, brown sugar, and vanilla. Pour banana mixture into flour mixture and stir until just combined with some streaks of flour remaining. Gently fold in walnuts, if using. Scrape batter into prepared pan. Slice remaining banana diagonally into ¼-inch-thick slices. Shingle banana slices on top of either side of loaf, leaving 1½-inch-wide space down center to ensure even rise. Sprinkle granulated sugar evenly over loaf. Bake until toothpick inserted in center of loaf comes out clean, 55 to 75 minutes. Cool bread in pan on wire rack 15 minutes, then remove loaf from pan and continue to cool on wire rack. Serve warm or at room temperature. Who Knew? Bananas Have Juice Hello fellow bakers! My name is Sarah, and it's great to have you here! Whether you're a seasoned baker or just starting your baking journey, Baking Kneads is your home for everything you need to create sweet treats at home. Ready to start baking? Explore the website, follow us on social media, and join me on a delicious adventure! YouTube Pinterest Facebook Instagram TikTok So you want to make a chocolate cake. You go to the store, grab a... There are many times when you want to make brownies (or need to make brownies)... Do you even believe us when we say that flour can go bad? I mean.... What's there not to love about box cake mix? They're cheap, easy to prepare, and... There is one ingredient that is commonly used in baking that you may not have... There's nothing better than a fresh loaf of bread, whether you're enjoying afternoon sandwiches, spreading it... Making food in advance can save you a lot of headaches, especially during those lazy... It's easy to think you can switch between sugar cane and granulated sugar when baking... Frosted cupcakes are little works of art, but all that beautiful piping and decorating doesn't... Nothing feels better than preparing the dough for freshly baked cookies and imagining the soft taste in... Your banana bread just came out of the oven, it's warm, delicious, and every bite makes you... Boxed cake mixes are incredibly convenient. They are quick to put together, fast to bake... Ever wondered why your bread rises or why your cookies... Every time you think of baking cupcakes, you keep telling... Baking isn't just about buying the right ingredients, measuring components,... There's no doubt that baking is one of the oldest... As much as I love baking, I have to admit... What do you do when you want to make lasting... VIEW OLDER POSTS