

Banana Bread (Muzlu Ekmek)

Moist and delicious homemade banana bread recipe. Perfect for breakfast or snack time. Easy to make with ripe bananas and simple ingredients.

15 min

HAZIRLIK

45 min

PIRME

1h

TOPLAM

4

PORSIYON

Medium

ZORLUK

Banana Bread (Muzlu Ekmek)

Malzemeler

- 3 tbsp butter
- 3 banana
- 2 egg
- 3 cup granulated sugar
- 2 cup flour
- 2 tsp baking powder
- 1 tsp baking soda
- 1 tsp sea salt
- 1 tsp cinnamon
- 1 tsp vanillin

Yapılış

- Prepare for Baking**

Preheat oven to 180°C (350°F). Grease a 9x5 inch loaf pan with butter or cooking spray.
- Prepare the Bananas**

Peel 3 ripe bananas and place in a large mixing bowl. Mash with a fork until mostly smooth with small lumps remaining, about 1-2 minutes.
- Mix Wet Ingredients**

Add 3 tablespoons melted butter to the mashed bananas and stir until combined. Beat in 2 eggs one at a time, then add 2 cups sugar and mix until well combined.
- Combine Dry Ingredients**

In a separate bowl, whisk together 3 cups flour, 2 teaspoons baking powder, 1 teaspoon baking soda, 1 teaspoon salt, and 1 teaspoon cinnamon until evenly distributed.
- Make the Batter**

Add 1 tablespoon vanilla extract to the banana mixture and stir. Add the dry ingredients and fold gently with a wooden spoon until just combined, about 15-20 strokes. Do not overmix - a few streaks of flour are fine.

6 Bake the Bread

Pour batter into the prepared loaf pan and smooth the top with a spatula. Bake for 45-55 minutes, until a toothpick inserted in the center comes out with just a few moist crumbs and the top is golden brown.

7 Cool and Serve

Cool in the pan for 10 minutes, then turn out onto a wire rack. Cool completely for at least 1 hour before slicing to prevent crumbling.

?puçlar?

Use overripe bananas with brown spots for maximum sweetness and banana flavor - they mash easily and provide natural moisture to the bread.

Don't overmix the batter once you add the flour. Mix just until combined to avoid developing tough gluten strands that create dense, heavy bread.

Use melted butter that has cooled slightly rather than softened butter for a more tender, moist crumb texture.

If the top browns too quickly during baking, loosely cover with aluminum foil for the last 15-20 minutes to prevent burning while the center finishes cooking.

Allow the bread to cool completely in the pan for 10 minutes before turning out - this prevents it from falling apart when warm and fragile.

Test for doneness with a toothpick inserted in the center - it should come out with just a few moist crumbs, not wet batter.

For extra flavor, add a handful of chocolate chips, chopped walnuts, or a teaspoon of cinnamon to complement the banana taste.

Store wrapped tightly to maintain moisture, and consider freezing individual slices for quick future treats.