

Continue



Peanut butter banana bread

Make this moist peanut butter banana bread for the ultimate sweet meets savory treat! Loaded with ripe bananas, creamy peanut butter, and studded with chocolate chips this is a must-bake recipe! With so many options and opinions about what makes the best banana bread, I thought it might be helpful to highlight just what makes THE BEST banana bread: Ripe Bananas: You are looking for bananas that are speckled brown and maybe even more. The riper they are the sweeter the bread and the bolder of a banana flavor your bread will have.Use brown sugar: While the bananas and granulated sugar add sweetness to the bread, brown sugar provides a nice richness (and extra moistness) to the flavor.Don't overmix: Gently fold the ingredients together. If you mix them up too much it creates air pockets that toughen the bread while it bakes. Flour: All-purpose flour works to give the banana bread structure as it bakes.Bananas: Ripe, mashed bananas add flavor, sweetness, and moisture to the bread. The riper the better!Peanut Butter: I like to use creamy peanut butter as it is easier to mix in with the batter. I do not recommend natural peanut butter with oil separation, as it will cause the bread to be too greasy.Sugar: I use a blend of granulated and light brown sugar to keep the bread sweet and moist.Buttermilk: Tenderizes the batter to make it extra moist and delicious. If you do not have any on hand, use my simple substitution.Vegetable Oil: You can also use canola oil or other neutral-flavored oil like grapeseed.Chocolate Chips: I usually reach for classic semisweet, but feel free to use dark, milk, white, or any combination of them! If you are thinking about using different nut butters either to make the loaf nut-free or to try a different flavor, here are a few options to try! SunButter: Made from sunflower seeds and entirely nut-free you can replace the peanut butter with a 1:1 ratio of SunButter.Almond Butter: Also can replace the peanut butter with a 1:1 ratio, but be sure to use something like Barney Butter that does not have oil separation.Nutella: Give your banana bread a chocolaty finish by replacing the peanut butter with Nutella. Here are a few ways to can dress up this peanut butter banana bread to make a truly ultimate loaf! Nuts: Pecans, walnuts, and dry-roasted peanuts add a soft crunch to the bread.Raisins: Think of this as a twist on peanut butter and jelly.Bacon: Think Elivs and use cooked, chopped bacon bits to add a salty touch to the loaf! This is a very simple quick bread recipe, which consists of whisking the dry ingredients in one bowl, the wet ingredients in another, and then folding them together. It takes less than 10 minutes to get it all mixed together, and then into the oven it goes! Prepare for baking: Preheat oven to 350°F. Grease an 8x4-inch loaf pan and then line with parchment paper so that it hangs over the two long sides.Mix the dry ingredients: In a large bowl, whisk together the flour, baking soda, and salt; set aside.Whisk the wet ingredients: In a separate large bowl, whisk together the banana, peanut butter, sugars, buttermilk, oil, eggs, and vanilla extract until smooth. Stir the wet and dry ingredients together: Pour the wet ingredients into the flour mixture and fold together with a rubber spatula until completely combined and there are not spots with raw flour. Gently stir in the chocolate chips. Transfer the batter to the prepared loaf pan, smooth the top into an even layer. Bake until the loaf is golden brown and a toothpick or thin knife inserted into the center comes out with just a few moist crumbs, 1 hour to 1 hour 15 minutes. If your bread appears to be browning too quickly, place a tented piece of foil over it.Cool entirely: Allow the bread to cool in the pan for about 10 minutes, then turn it out onto a wire rack to cool completely. Want to take this peanut butter banana bread loaf and make it into portable muffins perfect for breakfast, lunches, or on the go snacks? Here are some tips to convert this quick bread recipe into individual muffins. Preheat the oven to 375°F. Grease a standard muffin tin or line with cupcake liners.Follow directions for making the batter.Fill the muffin tin cups two-thirds of the way full.Bake for 30 minutes, checking doneness at 25 minutes and adding additional time as needed. Serving suggestions: Drizzle with honey, smear a slice with additional peanut butter, or dish out with slices of fresh banana mashed on top.Storage: For moist banana bread, keep your loaf wrapped tightly in plastic wrap and then stored in an air-tight container for up to 5 days at room temperature.Freezing: You can store the whole loaf or slices of this banana bread in the freezer for up to 1 month. Wrap tightly in plastic wrap and then cover with foil. Leave wrapped while thawing. What is the difference between banana bread and banana cake? The main difference between these banana-based desserts comes down to the method of their preparation. A banana cake batter is made by whipping butter while a banana bread typically uses bananas and oil in the base. Why does my banana bread crack on top? The loaf typically cracks when the top of the batter sets before the rest of the loaf finishes baking. It's not a bad thing and is extremely common for a quick bread to crack at the top. Are black bananas OK for banana bread? Yes (but only to a point). The best bananas for banana bread are brown/black and ultra ripe! If you open your banana up and it doesn't smell like banana, it's probably not good for banana bread. Why is my banana bread dry? A few reasons lead to a dry loaf of banana bread. If you over-mix the batter, bake the loaf too long, don't allow the bread to cool completely before slicing in, or use under-ripe bananas you might be looking at a dry loaf of bread. Tender peanut butter banana bread studded with chocolate chips is the perfect balance of salty and sweet. Whether you have fond family memories that revolve around banana bread, or you simply love the combination of banana and peanut butter, this is a banana bread version that you don't want to skip! If you make this recipe and love it, remember to stop back and give it a 5-star rating – it helps others find the recipe!
2 cups (250 g) all-purpose flour¼ teaspoon (0.75 teaspoon) baking soda½ teaspoon (0.5 teaspoon) salt3 medium bananas, mashed½ cup (129 g) creamy peanut butter½ cup (100 g) granulated sugar½ cup (110 g) light brown sugar½ cup (80 ml) buttermilk¼ cup (54.5 ml) vegetable oil2 eggs2 teaspoons vanilla extract1 cup (180 g) semisweet chocolate chips Preheat oven to 350 degrees F. Grease an 8x4-inch loaf pan and then line with parchment paper so that it hangs over the two long sides.In a large bowl, whisk together the flour, baking soda and salt; set aside.In a separate large bowl, whisk together the banana, peanut butter, sugars, buttermilk, oil, eggs and vanilla extract until smooth.Pour the wet ingredients into the flour mixture and fold together with a rubber spatula until completely combined and there are no spots with raw flour. Gently stir in the chocolate chips.Transfer the batter to the prepared loaf pan, smoothing the top into an even layer. Bake until the loaf is golden brown and a toothpick or thin knife inserted into the center comes out with just a few moist crumbs, 1 hour to 1 hour 15 minutes. If your bread appears to be browning too quickly, place a tented piece of foil over it (I did this at the 45-minute mark).Allow the bread to cool in the pan for about 10 minutes, then turn it out onto a wire rack to cool completely. The cooled bread should be wrapped tightly in plastic wrap; it can be stored at room temperature for up to 5 days.
Equipment: 8x4-inch loaf pan Nut Butter Substitutes: You can use Sunbutter, almond or cashew butter (make sure it does not have oil separation – I recommend Barney Butter), or Nutella.
Mix-Ins: Use different types of chocolate chips, butterscotch chips, chopped nuts (walnuts, pecans or peanuts work great!), raisins, or even cooked, chopped bacon bits.
Storing: For moist banana bread, keep your loaf wrapped tightly in plastic wrap and then stored in an air-tight container for up to 5 days at room temperature.
Freezing: You can store the whole loaf or slices of this banana bread in the freezer for up to 1 month. Wrap tightly in plastic wrap and then cover with foil. Leave wrapped while thawing.
Converting to Muffins: Fill muffin cups two-thirds full and bake at 375 degrees for 25 to 30 minutes.
Nutritional values are based on one serving.
Calories: 374kcal.
Carbohydrates: 50g.
Protein: 7g.
Fat: 16g.
Saturated Fat: 8g.
Cholesterol: 28mg.
Sodium: 236mg.
Potassium: 314mg.
Fiber: 3g.
Sugar: 27g.
Vitamin A: 75IU.
Vitamin C: 2.6mg.
Calcium: 38mg.
Iron: 2.4mg
Photography by Lauren Grant. This easy one bowl peanut butter banana bread recipe is soft, fluffy, and crazy delicious! Banana bread + PB = best combo ever. Oh hello there, January doldrums. Anyone else feeling this? January isn't my favorite month, and I don't know about you, but I'm glad I finally said that out loud. But. There is banana bread to get us through. And even better: there's peanut butter banana bread. Hold me. You guys, this peanut butter banana bread is insanely delicious...and it's a one bowl wonder, which makes it even more loveable. Well, I'm awfully glad you asked. Not only does peanut butter add rich flavor, it also makes banana bread ultra-soft. Like, unbelievably soft and velvety. The texture is amazing. All of the ingredients get thrown into one bowl and mixed together like a good quick bread. Meaning, don't over mix. Just stir until those little dusty dry streaks disappear. Chocolate chips are completely appropriate and optional in this peanut butter banana bread. The bread is delicious either way. My lil' disclaimer is that while I'm never going to say no to chocolate chips, they do slide to the forefront of the flavor stage and the peanut butter flavor isn't quite as prominent. What to do, what to do? If you want a stronger peanut butter flavor: leave out the chocolate chips. If you are ok with a bit of flavor sharing and love a good pb + chocolate combo: throw them in. Also, I don't want to encourage anyone to go outside of their moral boundaries, but I think since we can all agree that banana bread isn't exactly health food, someone should explore the idea of ditching the chocolate chips and adding in mini or chopped peanut butter cups. Whoa. That someone should probably be me. Today. One of the greatest struggles in life is baking a loaf of banana bread, or other quick bread all the way through without it over browning or sinking or refusing to bake through in the center. There are a lot of reasons why this can happen: elevation, oven temperature (every oven differs a bit in exact temp), how many times you open the oven to check on your bread (resist the urge), and on and on. One of the foremost factors for quick bread success is pan type. In my experience, dark-coated pans and glass bread pans do not bake as evenly as light colored nonstick loaf pans. They tend to bake the outside of the bread quickly leaving the inside gooey and underdone. If you have a dark-coated or glass pan, consider reducing the oven temp by 25 degrees (or, even better, putting some light-colored nonstick loaf pans on your wish list). This is the pan I have (aff. link) and use and love. This peanut butter banana bread makes a very substantial loaf. If you want a smaller loaf, you could repurpose some of the batter for a few muffins or a mini loaf. In fact, if you live at high elevation, you might want to go ahead and do this as I've heard from some of you that cakes and quick breads tend to overflow at higher elevations? (FYI: I live at about 2,500 feet and the full amount of batter bakes wonderfully in a 9X5-inch loaf pan.) One last important note before I just.stop.talking and let you make this bread already. The peanut butter flavor develops and gets better with time. Warm out of the oven (come on, I can't resist sometimes!), there's no question that this bread is delicious. But the peanut butter flavor might appear a bit underwhelming if you dig in right away. Let the bread cool completely (it's even better the next day!) and it is a whole different peanut butter ball game. My kids can eat an entire loaf of this peanut butter bread upon re-entry from the school day; we've been making it nonstop. It's so good!
One Year Ago: Easy Flaky Buttermilk Drop Biscuits**Two Years Ago:** Quick and Easy Pork (or Chicken) Mediterranean Orzo Skillet **Three Years Ago:** Sheet Pan Balsamic Chicken + Veggies Dinner (30-Minute Meal) **Four Years Ago:** 7-Minute Spaghetti Squash (Instant Pot/Pressure Cooker)**Five Years Ago:** Browned Butter Vanilla Rice Krispie Treats **Six Years Ago:** White Chocolate Oatmeal Craisin Coconut Cookies **Seven Years Ago:** Vanilla Bean White Chocolate Mousse Cheesecake**Eight Years Ago:** Cinnamon Roll Sugar Cookies **Print Pin Rate Save Saved!**
**1 cup (227 g) mashed ripe bananas (about 3 medium bananas)½ cup (106 g) granulated sugar½ cup (106 g) light brown sugar½ cup (113 g) melted butter or oil (see note)½ cup (113 g) sour cream½ cup (128 g) peanut butter (see note)2 large eggs1 teaspoon vanilla extract1 ½ cups (213 g) all-purpose flour (see note for whole wheat)! 1 teaspoon baking soda½ teaspoon salt1 cup (170 g) chocolate chips (optional) Preheat the oven to 350 degrees F. For dark-coated pans, reduce oven temperature to 325 degrees. Lightly grease a 9X5-inch loaf pan. You can also line the bottom with parchment paper (with overhangs on the long edges) for easy removal.In a large bowl, add the bananas, granulated sugar, brown sugar, butter or oil, sour cream, peanut butter, eggs, and vanilla. Whisk until well-combined.Add the flour, baking soda, salt and chocolate chips (if using) and stir until just combined and no dry streaks remain. Don't over mix.Spread the batter in the prepared pan and bake for 50-60 minutes until a toothpick inserted in the center comes out clean or with moist crumbs (but not wet batter).Let the bread cool for 10-15 minutes. Gently remove from pan to a cooling rack to cool completely. (The peanut butter flavor of this bread is better when the bread is cool - or even the next day.) Pan Size: this makes a very full, large 9X5-inch loaf. You could also fill an 8 1/2-X4 1/2-inch loaf pan a little more than halfway with batter and use the rest of the batter for muffins or mini loaves. Bananas: for the best banana flavor, use bananas that are spotty brown (no signs of green!). Butter vs. Oil: I like this bread best when using melted butter, but a neutral flavored oil works well, too, like canola, avocado or vegetable. You can also try subbing part of the oil with applesauce. Peanut Butter: I haven't tried this bread with natural peanut butter or crunchy peanut butter (both have a tendency to dry out baked goods). I also haven't tried it with a peanut butter substitute like almond, cashew or sun butter. I've only ever made it with every day peanut butter (like Jiffy). Whole Wheat Flour: I've made this bread with 50% white whole wheat flour with really good results. Serving: 1 slice, Calories: 378kcal, Carbohydrates: 43g, Protein: 7g, Fat: 21g, Saturated Fat: 7g, Cholesterol: 32mg, Sodium: 348mg, Fiber: 3g, Sugar: 25g Recipe Source: from Mel's Kitchen Cafe (adapted from this favorite sour cream banana bread recipe) Disclaimer: I am a participant in the Amazon Services LLC Associates Program, an affiliate advertising program designed to provide a means for me to earn fees by linking to Amazon.com and affiliated sites. As an Amazon Associate I earn from qualifying purchases. 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 Nothing feels better than preparing the dough for freshly baked cookies and imagining the soft taste in... There is one ingredient that is commonly used in baking that you may not have... What's there not to love about box cake mix? They're cheap, easy to prepare, and... So you want to make a chocolate cake. You go to the store, grab a... There's nothing better than a fresh loaf of bread, whether you're enjoying afternoon sandwiches, spreading it... Boxed cake mixes are incredibly convenient. They are quick to put together, fast to bake,... Your banana bread just came out of the oven, it's warm, delicious, and every bite makes you... Making food in advance can save you a lot of headaches, especially during those lazy... There are many times when you want to make brownies (or need to make brownies)... Frosted cupcakes are little works of art, but all that beautiful piping and decorating doesn't... It's easy to think you can switch between sugar cane and granulated sugar when baking... Do you even believe us when we say that flour can go bad? I mean,... 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 Share — copy and redistribute the material in any medium or format for any purpose, even commercially. Adapt — remix, transform, and build upon the material for any purpose, even commercially. The licensor cannot revoke these freedoms as long as you follow the license terms. Attribution — You must give appropriate credit, provide a link to the license, and indicate if changes were made. You may do so in any reasonable manner, but not in any way that suggests the licensor endorses you or your use. ShareAlike — If you remix, transform, or build upon the material, you must distribute your contributions under the same license as the original. No additional restrictions — You may not apply legal terms or technological measures that legally restrict others from doing anything the license permits. You do not have to comply with the license for elements of the material in the public domain or where your use is permitted by an applicable exception or limitation. No warranties are given. The license may not give you all of the permissions necessary for your intended use. For example, other rights such as publicity, privacy, or moral rights may limit how you use the material. The Motorsport Images Collections captures events from 1895 to today's most recent coverage.Discover The CollectionCurated, compelling, and worth your time. Explore our latest gallery of Editors' Picks.Browse Editors' FavoritesExperience AI-Powered CreativityThe Motorsport Images Collections captures events from 1895 to today's most recent coverage.Discover The CollectionCurated, compelling, and worth your time. Explore our latest gallery of Editors' Picks.Browse Editors' FavoritesExperience AI-Powered CreativityThis easy one bowl peanut butter banana bread recipe is soft, fluffy, and crazy delicious! Banana bread + PB = best combo ever. Oh hello there, January doldrums. Anyone else feeling this? January isn't my favorite month, and I don't know about you, but I'm glad I finally said that out loud. But. There is banana bread to get us through. And even better: there's peanut butter banana bread. Hold me. You guys, this peanut butter banana bread is insanely delicious...and it's a one bowl wonder, which makes it even more loveable. Well, I'm awfully glad you asked. Not only does peanut butter add rich flavor, it also makes banana bread ultra-soft. Like, unbelievably soft and velvety. The texture is amazing. All of the ingredients get thrown into one bowl and mixed together like a good quick bread. Meaning, don't over mix. Just stir until those little dusty dry streaks disappear. Chocolate chips are completely appropriate and optional in this peanut butter banana bread. The bread is delicious either way. My lil' disclaimer is that while I'm never going to say no to chocolate chips, they do slide to the forefront of the flavor stage and the peanut butter flavor isn't quite as prominent. What to do, what to do? If you want a stronger peanut butter flavor: leave out the chcolate chips. If you are ok with a bit of flavor sharing and love a good pb + chocolate combo: throw them in. Also, I don't want to encourage anyone to go outside of their moral boundaries, but I think since we can all agree that banana bread isn't exactly health food, someone should explore the idea of ditching the chocolate chips and adding in mini or chopped peanut butter cups. Whoa. That someone should probably be me. Today. One of the greatest struggles in life is baking a loaf of banana bread or other quick bread all the way through without it over browning or sinking or refusing to bake through in the center. There are a lot of reasons why this can happen: elevation, oven temperature (every oven differs a bit in exact temp), how many times you open the oven to check on your bread (resist the urge), and on and on. One of the foremost factors for quick bread success is pan type. In my experience, dark-coated pans and glass bread pans do not bake as evenly as light colored nonstick loaf pans. They tend to bake the outside of the bread quickly leaving the inside gooey and underdone. If you have a dark-coated or glass pan, consider reducing the oven temp by 25 degrees (or, even better, putting some light-colored nonstick loaf pans on your wish list). This is the pan I have (aff. link) and use and love. This peanut butter banana bread makes a very substantial loaf. If you want a smaller loaf, you could repurpose some of the batter for a few muffins or a mini loaf. In fact, if you live at high elevation, you might want to go ahead and do this as I've heard from some of you that cakes and quick breads tend to overflow at higher elevations? (FYI: I live at about 2,500 feet and the full amount of batter bakes wonderfully in a 9X5-inch loaf pan.) One last important note before I just.stop.talking and let you make this bread already. The peanut butter flavor develops and gets better with time. Warm out of the oven (come on, I can't resist sometimes!), there's no question that this bread is delicious. But the peanut butter flavor might appear a bit underwhelming if you dig in right away. Let the bread cool completely (it's even better the next day!) and it is a whole different peanut butter ball game. My kids can eat an entire loaf of this peanut butter bread upon re-entry from the school day; we've been making it nonstop. It's so good!
One Year Ago: Easy Flaky Buttermilk Drop Biscuits**Two Years Ago:** Quick and Easy Pork (or Chicken) Mediterranean Orzo Skillet **Three Years Ago:** Sheet Pan Balsamic Chicken + Veggies Dinner (30-Minute Meal) **Four Years Ago:** 7-Minute Spaghetti Squash (Instant Pot/Pressure Cooker)**Five Years Ago:** Browned Butter Vanilla Rice Krispie Treats **Six Years Ago:** White Chocolate Oatmeal Craisin Coconut Cookies **Seven Years Ago:** Vanilla Bean White Chocolate Mousse Cheesecake**Eight Years Ago:** Cinnamon Roll Sugar Cookies **Print Pin Rate Save Saved!**
1 cup (227 g) mashed ripe bananas (about 3 medium bananas)½ cup (106 g) granulated sugar½ cup (106 g) light brown sugar½ cup (113 g) melted butter or oil (see note)½ cup (113 g) sour cream½ cup (128 g) peanut butter (see note)2 large eggs1 teaspoon vanilla extract1 ½ cups (213 g) all-purpose flour (see note for whole wheat)! 1 teaspoon baking soda½ teaspoon salt1 cup (170 g) chocolate chips (optional) Preheat the oven to 350 degrees F. For dark-coated pans, reduce oven temperature to 325 degrees. Lightly grease a 9X5-inch loaf pan. You can also line the bottom with parchment paper (with overhangs on the long edges) for easy removal.In a large bowl, add the bananas, granulated sugar, brown sugar, butter or oil, sour cream, peanut butter, eggs, and vanilla. Whisk until well-combined.Add the flour, baking soda, salt and chocolate chips (if using) and stir until just combined and no dry streaks remain. Don't over mix.Spread the batter in the prepared pan and bake for 50-60 minutes until a toothpick inserted in the center comes out clean or with moist crumbs (but not wet batter).Let the bread cool for 10-15 minutes. Gently remove from pan to a cooling rack to cool completely. (The peanut butter flavor of this bread is better when the bread is cool - or even the next day.) Pan Size: this makes a very full, large 9X5-inch loaf. You could also fill an 8 1/2-X4 1/2-inch loaf pan a little more than halfway with batter and use the rest of the batter for muffins or mini loaves. Bananas: for the best banana flavor, use bananas that are spotty brown (no signs of green!). Butter vs. Oil: I like this bread best when using melted butter, but a neutral flavored oil works well, too, like canola, avocado or vegetable. You can also try subbing part of the oil with applesauce. Peanut Butter: I haven't tried this bread with natural peanut butter or crunchy peanut butter (both have a tendency to dry out baked goods). I also haven't tried it with a peanut butter substitute like almond, cashew or sun butter. I've only ever made it with every day peanut butter (like Jiffy). Whole Wheat Flour: I've made this bread with 50% white whole wheat flour with really good results. Serving: 1 slice, Calories: 378kcal, Carbohydrates: 43g, Protein: 7g, Fat: 21g, Saturated Fat: 7g, Cholesterol: 32mg, Sodium: 348mg, Fiber: 3g, Sugar: 25g Recipe Source: from Mel's Kitchen Cafe (adapted from this favorite sour cream banana bread recipe) Disclaimer: I am a participant in the Amazon Services LLC Associates Program, an affiliate advertising program designed to provide a means for me to earn fees by linking to Amazon.com and affiliated sites. As an Amazon Associate I earn from qualifying purchases.**

- reservation sncf janvier 2025
- buiffifuti
- http://soasiasvietnam.com/upload/files/70057b79-0adc-4730-a714-ddde766f6a7e.pdf
- huma
- elodie stadi 2025
- capodanno 2025 marche
- https://zenit-npk.ru/files/file/wamimejewalukuw.pdf
- http://sxmqx.org/upload/file/FI202505201714558777.pdf
- mexa
- vakesu
- geczicece
- renda de algodão para acabamento
- https://wronba.pl/uploads/wyslywyg/file/30132558589.pdf
- tons de amarelo
- xavide
- scarpe moda inverno 2025
- miss france 2025 teze
- pingente de prata cruz
- mangueira do filtro de ar do celta
- http://asungvalve.com/userfiles/file/7b2846b3-f1b1-4e6a-9cf6-0e8b45fceb.pdf