

BREAKFAST

Angie's To-Die-For Banana Bread

2 October 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
65 min	110 min	50 min	12	\$0.57	529 kcal



Angie's To-Die-For Banana Bread takes approximately 1 hour and 5 minutes from beginning to end. For 57 cents per serving, you get a breakfast that serves 12. One serving contains 564 calories, 7g of protein, and 21g of fat. It is brought to you by Allrecipes. 71 person were glad they tried this reci...

Ingredients

- ☐ 2 teaspoons baking soda
- ☐ ½ cup brown sugar
- ☐ 1 cup buttermilk
- ☐ 3½ cups all-purpose flour
- ☐ ½ cup sour cream
- ☐ ½ cup vegetable shortening
- ☐ 4 ripe bananas
- ☐ ½ cup butter at room temperature
- ☐ 4 eggs
- ☐ 1 teaspoon salt
- ☐ 2½ teaspoons vanilla extract
- ☐ 2 cups white sugar

EQUIPMENT Bowl, Oven, Whisk, Loaf pan, Hand mixer, Toothpicks

Method

- 1 Preheat oven to 350 degrees F (175 degrees C). Grease 2 9x5-inch loaf pans. In a bowl, whisk together the flour, baking soda, and salt.
- 2 In a separate large bowl, beat the butter, vegetable shortening, white sugar, and brown sugar together with an electric mixer on Low until thoroughly mixed; beat in the bananas, eggs, buttermilk, sour cream, and vanilla extract until well combined.
- 3 Mix half of the flour mixture into the banana mixture; beat until combined; beat in remaining flour mixture.
- 4 Mix on Medium speed for 1 minute.
- 5 Pour the batter into the prepared loaf pans.
- 6 Bake in the preheated oven until a toothpick inserted into the center of the loaves comes out clean, 50 minutes to 1 hour. Allow to cool for 15 minutes; serve warm.

Nutrition per serving

	529 KCAL	7 g PROTEIN	21 g FAT	81 g CARBS
Saturated Fat				8.9 g · 56% of daily needs
Fibre				2 g · 8% of daily needs
Sugar				48.5 g · 54% of daily needs
Sodium				486 mg · 21% of daily needs
Cholesterol				82.8 mg · 28% of daily needs
Vitamin C				3.5 mg · 4% of daily needs

Adapted from Allrecipes. Find this recipe, ratings and more ideas at whatsheate.com/angies-to-die-for-banana-bread-147162