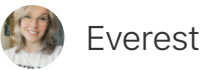



# Banana Bread Revival



This humble loaf is a reminder that the best recipes are often born out of creativity and necessity. With just a few pantry staples and a little patience, you can turn forgotten fruit into a comforting treat that’s sweet, nostalgic, and nourishing for the soul.


PREP TIME

15 mins



COOK TIME

1 hr



SERVINGS

10 Slices

CALORIES

235 kcal

## INGREDIENTS

- 3 ripe bananas mashed
- 2 large eggs
- 1/2 cup greek yogurt plain, full-fat
- 1/2 cup brown sugar
- 1/4 cup maple syrup
- 1 tsp vanilla extract
- 1/4 cup melted butter
- 1 3/4 cups all-purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1 tsp cinnamon
- 1/2 cup chopped walnuts or dark chocolate chips (optional)
- 1/4 cup walnuts chopped
- 2 tbsp brown sugar
- 2 tbsp rolled oats

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- 1 tbsp olive oil or butter
- 1/2 tsp cinnamon

## INSTRUCTIONS

1. **Preheat and Prepare**Preheat your oven to 350°F (175°C). Grease a 9x5-inch loaf pan or line it with parchment paper for easy removal.
2. **Mix Wet Ingredients**In a large bowl, whisk together mashed bananas, eggs, yogurt, brown sugar, maple syrup, vanilla, and olive oil until smooth and well combined.
3. **Add Dry Ingredients**In a separate bowl, mix flour, baking soda, salt, and cinnamon. Slowly fold the dry ingredients into the wet batter. Don't overmix—just combine until no flour streaks remain.
4. **Optional Add-Ins**Fold in chopped walnuts or chocolate chips if using.
5. **Make the Streusel**In a small bowl, stir together the walnut streusel ingredients until crumbly.
6. **Assemble and Bake**Pour the batter into your prepared loaf pan. Sprinkle the streusel mixture evenly on top. Bake for 55–60 minutes, or until a toothpick inserted into the center comes out clean.
7. **Cool and Enjoy**Let the loaf cool in the pan for 10 minutes before transferring to a wire rack. Serve warm with a pat of butter or enjoy plain with your morning coffee!

## NOTES

### Estimated Nutritional Info (Per Slice)

- **Calories:** 235
- **Fat:** 9g
- **Carbohydrates:** 34g
- **Fiber:** 2g
- **Sugar:** 15g
- **Protein:** 5g

*Note: Nutrition may vary based on add-ins and ingredient brands.*

