



PREP
10 min

HANDS-ON
ACTIVE COOK
5 min

PASSIVE
50 min
Bakes in oven

TOTAL
65 min

SERVES
8

CATEGORY
Desserts

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DESIGN NOTE — HOW ACTIVE TIME IS SHOWN

The **Active Cook Time** is visually highlighted with a sage border and "Hands-on" badge so readers instantly see what the recipe actually demands of them. Passive time (oven, resting) is deliberately muted — present but secondary. This is the Brand OS promise made visible: "15–30 minutes of active time" is proven, not just claimed.

Classic Banana Bread

Soft, warmly spiced banana bread with a golden crust. Five minutes of hands-on work, then the oven does the rest — the kind of recipe that rewards patience with very little effort.

ABOUT THE TIMING

This recipe asks for **5 minutes of active work** — mashing bananas, mixing the batter, and pouring it into the pan. The remaining **50 minutes is hands-off oven time**. You'll know it's done when the top is deep golden and a toothpick comes out with just a few moist crumbs.

Ingredients

☐ **3** ripe bananas, mashed

☐ **⅓ cup** melted butter

☐ **¾ cup** sugar

☐ **1** egg, beaten

☐ **1 tsp** vanilla extract

☐ **1 tsp** baking soda

☐ **Pinch** salt

☐ **1½ cups** all-purpose flour

Instructions

1

Preheat & prep. Set oven to 350°F (175°C). Grease a 9×5 loaf pan or line with parchment.

2

Mash & mix. In a large bowl, mash the bananas with a fork until smooth. Stir in the melted butter, sugar, beaten egg, and vanilla until combined. Sprinkle in the baking soda and salt, then fold in the flour until just incorporated — don't overmix.

◆ Batter should be thick but pourable, with visible banana streaks

3

Pour. Transfer batter to the prepared pan and smooth the top gently.

4

|| PASSIVE — 50 MIN

Bake. Place in the oven and bake for 50–55 minutes. No need to check until the 45-minute mark.

◆ Done when top is deep golden and a toothpick in the center comes out with a few moist crumbs — not wet batter

5

Cool. Let rest in the pan for 10 minutes, then turn out onto a wire rack. Slice when it's just warm enough to hold.



DESIGN NOTE — PASSIVE STEP STYLING

Step 4 has a **muted background** and **"Passive" tag** so readers can visually scan the instructions and immediately identify which steps need their attention and which don't. The step number changes to grey. This is the active/passive split made tangible inside the recipe itself — not just in the info bar.

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AVO'S GUIDANCE

The darker and spottier the bananas, the sweeter and more flavorful your bread. If yours aren't ripe enough, bake them in their peel at 300°F for 15 minutes — they'll soften right up.

STORAGE

Counter	3 days
Fridge	5 days
Freezer	2 months