



# Cream Cheese Banana Bread

## Introduction

Banana bread is a cherished classic in the world of baking, often evoking memories of comforting family gatherings and the beautiful aroma of fresh bread wafting through the house. But what if we could take the traditional banana bread and elevate it to a whole new level? Enter Cream Cheese Banana Bread! This delightful recipe combines the natural sweetness of ripe bananas with the creamy richness of cream cheese, resulting in a loaf that is not only light and moist but also supremely delicious. Whether enjoyed as a breakfast treat or a sweet afternoon snack, this bread is sure to impress your taste buds and leave you coming back for more.

## Detailed Ingredients

In order to create this spectacular Cream Cheese Banana Bread, you will need the following ingredients:

1. All-purpose flour: 1 1/2 cups, which serves as the base of the bread.
2. Baking soda: 1 teaspoon, to provide the necessary lift for the loaf.
3. Salt: 1/2 teaspoon, enhancing the flavors in the bread.
4. Ground cinnamon: 1/4 teaspoon, adding a warm, aromatic touch.
5. Unsalted butter: 1/2 cup, softened, for a rich, buttery taste.
6. Granulated sugar: 1 cup, contributing sweetness and moisture.
7. Eggs: 2 large, to bind the ingredients together.
8. Vanilla extract: 1 teaspoon, for a hint of vanilla flavor.
9. Ripe bananas: 3, mashed, which provide natural sweetness and moisture.
10. Sour cream: 1/4 cup, lending a slight tang and moist crumb.
11. Cream cheese: 4 ounces, softened, for a creamy filling that elevates the bread.

## Prep Time

The prep time for this delicious Cream Cheese Banana Bread is a mere 15 minutes, allowing you to spend less time preparing and more time enjoying your creation.

## Cook Time, Total Time, Yield

The cooking time for this recipe ranges from 60 to 70 minutes, depending on your oven. In total, from start to finish, your Cream Cheese Banana Bread will take about 80 minutes to make. This recipe yields about 10 servings, making it perfect for sharing!

See also Hawaiian Meatball Sliders

## **Detailed Directions and Instructions**

### **Step 1: Preheat the Oven**

Begin by preheating your oven to 350°F (175°C). This step is crucial as it ensures that your bread bakes evenly and develops that golden-brown crust we all love.

### **Step 2: Grease the Loaf Pan**

While the oven warms up, take a 9×5-inch loaf pan and grease it thoroughly. This will prevent the banana bread from sticking and make for easier removal once it's baked.

### **Step 3: Whisk the Dry Ingredients**

In a medium bowl, whisk together the all-purpose flour, baking soda, salt, and ground cinnamon. Mixing these dry ingredients first ensures that the leavening agents are evenly distributed throughout the flour.

### **Step 4: Cream the Butter and Sugar**

In a large bowl, use a hand mixer or a stand mixer to cream together the softened unsalted butter and granulated sugar. Beat them together until the mixture is light and fluffy—this typically takes about 3-5 minutes.

### **Step 5: Add the Eggs and Vanilla**

Next, beat in the eggs, one at a time, allowing each egg to incorporate fully before adding the next. After both eggs are added, stir in the vanilla extract, infusing your batter with its fragrant aroma.

**Step 6: Mix in the Bananas and Sour Cream**

Incorporate the mashed bananas and sour cream into the mixture. Stir until all the ingredients are well combined and the batter is smooth, creating a luscious base for your banana bread.

**Step 7: Prepare the Cream Cheese**

In a separate bowl, beat the softened cream cheese until it's smooth and free of lumps. This creamy layer adds a delightful richness to the banana bread that you won't want to skip!

**Step 8: Layer the Batters**

Now it's time to begin assembling the bread! Pour half of the banana batter into the prepared loaf pan and spread it evenly across the bottom. Next, dollop the cream cheese mixture over the banana batter, using a spatula to spread it evenly. Finally, pour the remaining banana batter on top, covering the cream cheese layer completely.

See also [Cheesy Garlic Chicken Wraps](#)

**Step 9: Bake the Bread**

Place the loaf pan in the preheated oven and bake for 60-70 minutes. Keep an eye on the bread during the last few minutes of baking; it's done when a toothpick inserted into the center comes out clean.

**Step 10: Cool the Bread**

Once baked, allow your Cream Cheese Banana Bread to cool in the pan for about 10 minutes before transferring it to a wire rack to cool completely. This will help maintain its shape and texture.

## Notes

- Make sure to use very ripe bananas as they add the most flavor and sweetness to the bread. Look for bananas with lots of brown spots for the best results.
- If you like nuts, you can add 1/2 cup of chopped walnuts or pecans to the banana batter for added texture and crunch.
- The cream cheese filling can also be flavored with zest from an orange or lemon, adding a refreshing twist to the traditional flavor.

## Cook Techniques

- **\*\*Creaming\*\***: This technique is essential for incorporating air into your butter and sugar mixture, resulting in a light and fluffy batter. Make sure your butter is softened to room temperature for the best results.
- **\*\*Layering\*\***: By layering the banana batter and cream cheese, you create a beautiful marbled effect that not only looks stunning but also provides a delightful contrast in texture and flavor.
- **\*\*Mixing\*\***: Be careful not to overmix the batter once the dry ingredients are combined with the wet. Overmixing can lead to a dense loaf instead of the desired light texture.

## FAQ

### Can I substitute the cream cheese with something else?

While cream cheese is a key component of this recipe, you can substitute it with Greek yogurt or ricotta cheese for a different texture and flavor. Keep in mind that the taste will vary slightly.

See also 3-Ingredient Cheesecake

**How should I store the Cream Cheese Banana Bread?**

Store your cooled banana bread in an airtight container at room temperature for up to 3-4 days. For longer storage, wrap it tightly in plastic wrap and freeze for up to 3 months. Thaw it at room temperature when you're ready to enjoy.

**Can I make this recipe as mini loaves?**

Yes! You can divide the batter into smaller loaf pans for mini banana bread loaves. This will reduce the baking time, so start checking for doneness at around 40 minutes.

## Conclusion

There you have it—a deliciously moist and light Cream Cheese Banana Bread that is sure to become a favorite in your household. Its unique cream cheese layer adds a fantastic twist on a classic recipe, making it stand out from other banana breads. Whether served warm with a pat of butter or enjoyed plain, this treat is perfect for breakfast, dessert, or a sweet snack at any time of the day.

**More recipes suggestions and combination****Chocolate Chip Banana Bread**

Add a cup of chocolate chips to the banana batter for a rich, decadent treat that chocolate lovers will adore.

**Coconut Banana Bread**

Incorporate shredded coconut into the batter for a tropical flavor that pairs beautifully with bananas.

### **Peanut Butter Swirl Banana Bread**

Create a peanut butter swirl by layering dollops of peanut butter in between the banana batter before baking for a nutty flavor explosion.

### **Maple Walnut Banana Bread**

Substitute some sugar with maple syrup and throw in toasted walnuts for added crunch and a hint of maple goodness.

With its incredible flavors and textures, Cream Cheese Banana Bread is a versatile and delectable option for any occasion. Happy baking!