



Pumpkin Banana Bread Delight Recipe

Introduction

Pumpkin Banana Bread is the perfect fall treat that combines the rich flavors of pumpkin with the sweetness of ripe bananas. This recipe from The Spruce Eats is not only simple to follow but also yields a moist and delicious loaf that can be enjoyed any time of the day. Whether you're looking for a comforting breakfast or a delightful snack, this bread is sure to please!

Detailed Ingredients with measures

- Cooking spray or butter, for greasing
- 1 cup coarsely mashed very ripe bananas (about 2 medium bananas)

- 2 large eggs
- 3/4 cup light brown sugar
- 1/2 cup olive oil
- 1/4 cup plain Greek yogurt
- 1 cup pumpkin puree
- 1 teaspoon vanilla extract
- 2 cups (255 grams) all-purpose flour
- 1 1/2 tablespoons pumpkin pie spice
- 1 teaspoon baking soda
- 1/4 teaspoon baking powder
- 1/4 teaspoon fine salt
- 1/4 cup coarsely chopped pecans, walnuts, or pepitas, for garnish (optional)

Prep Time

15 minutes

Cook Time

50 to 60 minutes

Total Time

1 hour and 15 minutes

Yield

1 loaf

Directions

1. ****Prepare the Oven and Pan:**** Preheat your oven to 350°F (175°C). Lightly grease a 9×5-inch loaf pan with cooking spray or butter. Line it with a parchment paper sling, allowing excess to hang over the long sides for easy removal after baking.
2. ****Mix Wet Ingredients:**** In a large bowl, whisk together the mashed bananas, eggs, and brown sugar until smooth, leaving only a few small lumps. Add the olive oil, Greek yogurt, pumpkin puree, and vanilla extract to the bowl. Whisk until the mixture is well combined.
3. ****Combine Dry Ingredients:**** In a separate medium bowl, whisk together the all-purpose flour, pumpkin pie spice, baking soda, baking powder, and salt.
4. ****Combine Wet and Dry Mixtures:**** Gradually add the dry ingredients to the wet mixture, whisking just until no traces of flour remain. Be careful not to overmix. Use a silicone spatula to scrape down the sides of the bowl and fold the batter a few more times to ensure it's fully combined.
5. ****Transfer Batter to Pan:**** Pour the batter into the prepared loaf pan, smoothing it into an even layer. Tap the pan on the counter a few times to release any air bubbles. If desired, sprinkle the top with coarsely chopped nuts or pepitas.
6. ****Bake:**** Place the loaf pan in the preheated oven and bake for 50 to 60 minutes, or until a toothpick inserted into the center comes out with only a few moist crumbs.

See also [Mango Cheesecake Ice Cream](#)

7. ****Cool and Serve:**** Allow the bread to cool completely in the loaf pan. Once cooled, use the parchment paper sling to lift the bread out of the pan. Optionally, top with a glaze or serve with a scoop of yogurt.

Recipe Tips

- Ensure your bananas are thoroughly mashed to prevent pockets of gumminess in the bread.
- Avoid overmixing the batter to maintain a light texture.
- To prevent dryness, remove the bread from the oven when a toothpick comes out with a few moist crumbs; it will continue to cook slightly as it cools.

Variations

- Substitute vegetable oil for olive oil if preferred.
- Replace brown sugar with granulated or coconut sugar.
- Fold in chocolate chips or dried fruit for added flavor.
- To make muffins, grease a standard 12-cup muffin tin, fill each cup 2/3 full with batter, and bake at 350°F (175°C) for about 20 minutes.

Storage

- Store cooled bread wrapped in plastic wrap or in an airtight container at room temperature for up to 5 days.
- Freeze the cooled loaf, wrapped in parchment paper and placed in a resealable bag, for up to 3 months.

Enjoy your homemade Pumpkin Banana Bread!

Detailed Directions and Instructions

Prepare the Oven and Pan:

- Preheat your oven to 350°F (175°C).
- Lightly grease a 9×5-inch loaf pan with cooking spray or butter. Line it with a parchment paper sling, allowing excess to hang over the long sides for easy removal after baking.

Mix Wet Ingredients:

- In a large bowl, whisk together the mashed bananas, eggs, and brown sugar until smooth, leaving only a few small lumps.
- Add the olive oil, Greek yogurt, pumpkin puree, and vanilla extract to the bowl. Whisk until the mixture is well combined.

Combine Dry Ingredients:

- In a separate medium bowl, whisk together the all-purpose flour, pumpkin pie spice, baking soda, baking powder, and salt.

Combine Wet and Dry Mixtures:

- Gradually add the dry ingredients to the wet mixture, whisking just until no traces of flour remain. Be careful not to overmix.
- Use a silicone spatula to scrape down the sides of the bowl and fold the batter a few more times to ensure it's fully combined.

Transfer Batter to Pan:

- Pour the batter into the prepared loaf pan, smoothing it into an even layer.
- Tap the pan on the counter a few times to release any air bubbles.
- If desired, sprinkle the top with coarsely chopped nuts or pepitas.

See also Milk Chocolate Stuffed Jack-O-Lantern Cookies

Bake:

- Place the loaf pan in the preheated oven and bake for 50 to 60 minutes, or until a toothpick inserted into the center comes out with only a few moist crumbs.

Cool and Serve:

- Allow the bread to cool completely in the loaf pan.
- Once cooled, use the parchment paper sling to lift the bread out of the pan.
- Optionally, top with a glaze or serve with a scoop of yogurt.

Notes

Banana Preparation:

- Ensure your bananas are thoroughly mashed to prevent pockets of gumminess in the bread.

Batter Mixing:

- Avoid overmixing the batter to maintain a light texture.

Baking Tip:

- To prevent dryness, remove the bread from the oven when a toothpick comes out with a few moist crumbs; it will continue to cook slightly as it cools.

Variations:

- Substitute vegetable oil for olive oil if preferred.
- Replace brown sugar with granulated or coconut sugar.
- Fold in chocolate chips or dried fruit for added flavor.
- To make muffins, grease a standard 12-cup muffin tin, fill each cup 2/3 full with batter, and bake at 350°F (175°C) for about 20 minutes.

Storage:

- Store cooled bread wrapped in plastic wrap or in an airtight container at room temperature for up to 5 days.
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Cook Techniques

Preparing the Pan

Lightly grease your loaf pan with cooking spray or butter to ensure easy removal, and use parchment paper for extra assurance against sticking.

Mashing Bananas

Coarsely mash very ripe bananas to add natural sweetness and moisture to the bread, ensuring they are well combined without large lumps.

Whisking Wet Ingredients

Incorporate the eggs, brown sugar, and other wet ingredients thoroughly to create a smooth batter base, mixing until just combined.

Mixing Dry Ingredients

Combine all dry ingredients in a separate bowl to ensure even distribution of baking soda, baking powder, and spices throughout the batter.

Combining Mixtures

Gradually fold the dry ingredients into the wet mixture, mixing just until no flour streaks are visible to prevent overmixing, which can lead to dense bread.

Baking the Bread

Bake in a preheated oven, checking for doneness with a toothpick to ensure it comes out with a few moist crumbs, indicating that the bread is not overbaked.

Cooling and Serving

Allow the bread to cool in the pan to set its structure, then use the parchment sling for easy transfer before slicing and serving.

See also [Homemade Almond Butter Granola Recipe](#)

FAQ

Can I use frozen bananas?

Yes, you can use frozen bananas. Just thaw them completely and drain any excess liquid before mashing.

What can I substitute for Greek yogurt?

You can substitute Greek yogurt with unsweetened applesauce, sour cream, or a non-dairy yogurt.

How do I store leftover pumpkin banana bread?

Wrap the cooled bread in plastic wrap or store it in an airtight container at room temperature for up to 5 days.

Can I add nuts or chocolate chips?

Absolutely! You can fold in nuts, chocolate chips, or dried fruit for added texture and flavor.

How do I know when the bread is done baking?

The bread is done when a toothpick inserted in the center comes out with a few moist crumbs.

Conclusion

Indulging in homemade Pumpkin Banana Bread is not only a delightful treat but also a wonderful way to enjoy the flavors of fall. The rich combination of bananas and pumpkin creates a moist, flavorful loaf that's perfect for breakfast or as a snack. Plus, with its versatility, you can easily customize it to fit your taste preferences. Enjoy every slice!

Chocolate Chip Pumpkin Banana Muffins

For a sweeter twist, fold in semi-sweet or dark chocolate chips into the batter before baking. Transform the bread into muffins for a quick breakfast option.

Nutty Banana Bread

Enhance the texture by adding a mix of chopped nuts like almonds, walnuts, or hazelnuts into the batter. This variation adds a delightful crunch and extra nutrients.

Dried Fruit and Spice Medley

Incorporate dried fruits such as cranberries, raisins, or apricots along with a dash of cinnamon for an added depth of flavor and a chewy texture.

Maple Glazed Pumpkin Banana Bread

Drizzle a maple syrup glaze over the cooled bread for a sweet finishing touch. This complements the flavors beautifully and adds a glossy sheen.

Pumpkin Bread French Toast

Transform leftover Pumpkin Banana Bread into a decadent French toast by soaking slices in an egg mixture and pan-frying them until golden brown. Serve with fresh fruit and syrup.

Cream Cheese Swirled Banana Bread

Add a layer of cream cheese filling to the center of the loaf for a rich and creamy variation. Blend cream cheese with a bit of sugar and vanilla, and swirl it through the batter before baking.

Spiced Apple and Walnut Bread

Mix in finely chopped apples and walnuts for a fruity alternative that adds freshness and crunch, creating a delightful combination with the

pumpkin and banana.