

# 1-2-3 Banana Bread

Easy 3 ingredient banana bread!!



PREP TIME

5 mins



COOK TIME

50 mins



## INGREDIENTS

- 1 boxed cake mix I like yellow, but you can use white, carrot, etc.
- 2 eggs
- 3 ripe bananas You can add more if you have more ripe bananas to use up.

## INSTRUCTIONS

1. In a large mixing bowl, add dry cake mix, eggs, and smashed bananas.
2. Gently stir together. If you like cinnamon banana bread, add 1 tsp of cinnamon to your batter.
3. Tip: With ANY banana bread recipe, I like to add a yummy crust to the outside of my bread. So before adding the batter to the pan, I like to spray my pan with cooking spray and then sprinkle with brown sugar and cinnamon. THEN, after adding the batter to the pan, I sprinkle the top with more brown sugar and cinnamon. This gives the bread some texture, and creates a yummy sweet crust. I am pretty generous with both sugar and cinnamon and coat the entire bottom of the pan as well as the top. It gives the bread a sort of coffee cake topping.
4. Add to greased bread pan. You can also use a 9x9 pan for a more cake-like treat. OR you can use a muffin pan for banana muffins.
5. Bake at 350 for 45-50 mins in a bread pan. 30 mins in a cake pan. 25 mins in muffin pan. These times vary greatly depending upon your cake mix. You will need to bake until a toothpick comes out clean to make sure the center is completely cooked.

