

Brown butter banana bread

A tall, tender banana loaf mixed in one bowl, with the butter browned first for a toasty, nutty depth.

SourceJustine Doiron · Adapted, metricContainsWheat · Milk · EggLast changeRev 01 · First issue

Equipment9 × 5 in loaf pan · Light-colored saucepan · Large bowl, whisk, fork · Parchment, cake tester

Yield · slices	Batter	Banana · % flour	Plan · plus cooling	Oven · 375 °F
10	955 g	167%	1.25 h	190 °C

Formula	Ingredient	%	Grams	Scaled × ____
% · flour = 100				
Butter is weighed before browning; it loses about 15–20% as water cooks off. Scrape in every fleck.	A Batter			
Salt by weight, so any brand. The source's "half for Morton's" is a volume rule.	☐ Unsalted butter · browned, weighed raw	53.8	113	
Optional, from the source: ½ tsp cinnamon or other warm spice with the flour.	☐ Granulated sugar	78.6	165	
Altitude, 4,700 ft: 2½ tsp powder is generous. Run B (powder –20%) before changing the sheet.	☐ Eggs · 2 large	47.6	100	
† Doesn't scale in a straight line past 2×.	☐ Vanilla extract † · 1 tsp	1.9	4	
	☐ Bananas · 3 large, very ripe	166.7	350	
	☐ All-purpose flour	100.0	210	
	☐ Baking powder † · 2½ tsp	4.8	10	
	☐ Kosher salt · 1 tsp Diamond Crystal	1.4	3	
	Batter	454.8	955	

Scale by pan
9 × 5 in loaf × 1 · 10 slices
8½ × 4½ in loaf × 0.85 · 9 slices
12-cup muffin tin × 1 · 20–24 min

Method Tick each step as done Bananas black-spotted to fully black. Frozen ones count; weigh them with their liquid. One bowl, no separate dry mix. Stir the flour in only until no dry streaks show.	01	Prep. Rack in the middle; heat the oven. Line the loaf pan with a parchment sling.	— 190 °C 375 °F	☐
	02	Brown. Melt the butter; let it foam, stirring, until the flecks are brown and it smells nutty.	3–5 min Amber, nutty	☐
	03	Sugar. Scrape it into the bowl, flecks and all. Whisk in the sugar to cool it a little.	1 min	☐
	04	Eggs. Add the eggs and vanilla; whisk hard until smooth and glossy.	1 min Smooth	☐
	05	Banana. Add the bananas to the bowl; mash with a fork, leaving some chunks. Whisk through.	— Some chunks	☐
	06	Dry in. Flour on top, powder and salt scattered over it. Stir only until no dry flour shows.	— Thick batter	☐
	07	Bake. Scrape into the pan; level. Bake until domed, split and a tester comes out clean.	50–55 min ≈ 96 °C inside	☐
	08	Cool. In the pan 10 min; lift out by the sling. Cool on a rack before slicing.	10 min 1–2 h	☐

Variants Inclusions · as % of batter	Chocolate chip · semisweet or bittersweet			17.8% of batter · 170 g
	☐ Chocolate chips · in, ¾ cup	76.5	130	→ Step 06 · folded in with the last streaks of flour. → Step 07 · scattered over the leveled batter.
	☐ Chocolate chips · on top, ¼ cup	23.5	40	

Done when And how it keeps	Done when		Keeps	
	Top	Domed and split, the split no longer wet	Room temp	3 days, wrapped
	Tester	Clean, or a few moist crumbs — no wet batter	Frozen	1 month, sliced; toast from frozen
	Inside	≈ 96 °C, if you probe		

If it goes wrong Most likely cause first	Dark crust, raw middle	Oven runs hot at 190 °C. Tent with foil at 35 min; run C
	Gummy band at the bottom	Underbaked. Bake to 96 °C inside; the dome hides a wet center
	Sunk in the middle	Underbaked, or too much lift at altitude. Bake longer; run B
	Dense, with tunnels	Overmixed after the flour. Stop at the last dry streak
	Bitter, black flecks	Butter went past amber. Pull it off as soon as it smells nutty

Trials	Variable	Trial A	Trial B	Trial C
	Date			
	Change	As written	Powder 8 g	175 °C, 60–65 min
	Bake time			
	Dome and crust			
Change one variable per trial	Staff rating 1–5			
A is the sheet as written.				
B tests the altitude rule for 4,700 ft.				
C is a gentler oven for a paler crust.				

Revisions	Rev	Date	Change	From
Newest last	Rev 01	2026-10-10	First issue	—

Batch log	Date	Batch ×	Banana g	Oven
Fill in by hand				
	Bake time	Inside °C	Notes	