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# BROWNEB BUTTER BANANA BREAD

WITH VANILLA BEAN BUTTER

## MAKES 1 (9-INCH) LOAF

Browned butter adds a subtly nutty, toasty flavor to this simple banana bread recipe that tastes anything but. It also results in a moist crumb that you'd otherwise need to use oil to achieve—and believe me, the butter tastes much better!

- 5 tablespoons unsalted butter, plus more for the pan
- 1½ cups all-purpose flour
- 1 teaspoon baking soda
- ¼ teaspoon kosher salt
- ⅓ teaspoon ground cinnamon
- 3 large or 4 medium overly ripe bananas (skins should be black), peeled and halved
- ½ cup sugar
- 2 tablespoons clover honey
- 1 large egg, beaten
- 1 cup fresh blueberries or chopped peaches or nectarines, optional
- ½ cup chopped pecans or walnuts, optional
- Vanilla Bean Butter (page 60)

1 // Preheat the oven to 350°F. Butter a 9-inch loaf pan.

2 // Put the butter in a small saucepan over medium heat and cook until the butter turns a deep golden brown color, about 5 minutes. Set aside to cool slightly.

3 // Sift the flour, baking soda, salt, and cinnamon into a small bowl.

4 // Mash the bananas in a medium bowl (using a potato masher or fork) until smooth. Whisk in the sugar, browned butter, honey, and egg. Add the flour mixture and whisk until just combined; do not overmix. Fold in the blueberries and nuts, if using.

5 // Scrape the batter into the prepared pan and bake on the lower rack of the oven until a toothpick inserted into the center comes out clean, 40 to 50 minutes. Let cool on a baking rack in the pan for 15 minutes. Remove from the pan and let cool on the rack for at least 30 minutes before slicing. Serve with the vanilla bean butter.