



# Pan de Banano Recipe

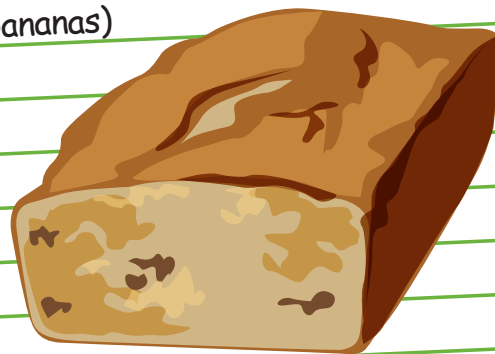
Pan de banano, or banana bread, is a common snack or dessert in Guatemala. Serve with chocolate or honey on top to make this treat even sweeter. Learn more about Guatemala with the World Edition!



Total time: 1 hour 30 minutes  
Active time: 20-30 minutes  
Servings: 1 loaf

## Ingredients

- $\frac{1}{2}$  cup sugar
- $\frac{1}{2}$  cup butter, softened at room temperature
- 1 lb ripe banana (about 2 to 3 large bananas)
- $\frac{1}{2}$  tsp salt
- 1 tsp ground cinnamon
- 1 tbsp lemon juice
- 1 egg, beaten
- $1 \frac{1}{2}$  cups all-purpose flour
- 2 tsp baking powder



## Instructions

1. Preheat your oven to 350 degrees Fahrenheit.
2. Cream the softened butter with sugar in a mixing bowl until light and fluffy.
3. Mash the bananas and add them to the butter and sugar by stirring.
4. Add the salt, cinnamon, lemon juice and egg.
5. Sift the flour with the baking powder and slowly add it to the banana mixture, stirring gently.
6. Pour the batter into a greased loaf pan, approximately 9 by 5 inches.
7. Bake in the oven for 1 hour, or until a toothpick inserted into the center comes out clean.