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Baked Cinnamon Bananas **

Baked Cinnamon Bananas is a delicious and healthy dessert option. It is made by baking ripe bananas with a sprinkle of cinnamon, which enhances the natural sweetness of the fruit. The dish is often served warm and can be enjoyed on its own or as a topping for yogurt, ice cream, or oatmeal. Baked Cinnamon Bananas are a popular choice for breakfast or as a guilt-free snack.

Recipe Type: Standard Prep Time: 10 mins

Cook Time: 15 mins Total Time: 25 mins

Recipe Yield: 200 grams Number of Servings: 4

Serving Size: 50 g

Ingredients

400 g Ripe bananas

2 tsp cinnamon

Directions

Step 1

Preheating

Preheat the oven to 350°F (175°C).

Prep Time: 5 mins

Cook Time: 0 mins

Step 2

Cutting

Peel the bananas and cut them into thick slices.

Prep Time: 5 mins

Cook Time: 0 mins

Step 3

Baking

Place the banana slices on a baking sheet lined with parchment paper.

Prep Time: 0 mins

Cook Time: 15 mins

Step 4

Sprinkling

Sprinkle cinnamon evenly over the banana slices.

Prep Time: 0 mins

Cook Time: 0 mins

Step 5

Baking

Bake in the preheated oven for 15 minutes or until the bananas are soft and golden.

Prep Time: 0 mins

Cook Time: 15 mins

Step 6

Cooling

Remove from the oven and let cool slightly before serving.

Prep Time: 0 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 96 kcal

Fat: 0 g

Protein: 1g

Carbohydrates: 25 g

Nutrition Facts

Proteins

Nutrient		% Daily Intake (Males)	% Daily Intake (Females)
Protein	1 g	5.88%	5.88%

Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	25 g	45.45%	50%
Fibers	3 g	7.89%	12%
Sugars	14 g	N/A	N/A
Lactose	0 g	N/A	N/A

Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	0 g	N/A	N/A

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Saturated Fat	0 g	0%	0%
Fat	0 g	0%	0%
Cholesterol	0 mg	N/A	N/A

Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	2 iu	0.22%	0.29%
Vitamin C	10 mg	11.11%	13.33%
Vitamin B6	0 mg	0%	0%
Vitamin B12	0 mcg	0%	0%
Vitamin E	0 mg	0%	0%
Vitamin D	0 mcg	0%	0%

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	1 mg	0.04%	0.04%
Calcium	1 mg	0.1%	0.1%
Iron	1 mg	12.5%	5.56%
Potassium	358 mg	10.53%	13.77%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Zinc	0 mg	0%	0%
Selenium	1 mcg	1.82%	1.82%

Recipe Attributes

Seasonality

Summer Fal

Events

Christmas Easter Thanksgiving Birthday Wedding Halloween

Valentine's Day Mother's Day Father's Day New Year Anniversary

Baby Shower Bridal Shower Graduation Back to School Barbecue Picnic

Game Day

Meal Type

Brunch Lunch Snack Supper

Difficulty Level

Medium

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