

Banana Bread Coffee Cake

written by The Recipe Exchange | May 16, 2016

Ingredients

For the Cake:

1/2 cup butter
1/2 cup brown sugar
1/2 teaspoon vanilla
3/4 cup milk
2 eggs
2 medium bananas, mashed
1 1/2 cups all purpose unbleached flour
2 teaspoons baking powder
1 teaspoon cinnamon
1/4 teaspoon baking soda
pinch of salt

For the Streusel:

1/3 cup white granulated sugar
1/3 cup brown sugar
1/2 teaspoon cinnamon
1/4 teaspoon salt
1/2 cup butter, softened
1 1/4 cup all purpose unbleached flour

For the icing:

1 tablespoon milk
1/4 cup confectioners sugar

Directions

For the Cake

Preheat oven to 375F.

In a stand mixer mix together butter, brown sugar, vanilla, milk, eggs, and bananas.

In a separate bowl mix together the flour, baking powder, cinnamon, baking soda, and salt.

Pour flour mixture into the stand mixer and mix until well combined.

Butter and dust with flour a 9x9 baking pan.

Pour cake batter into the pan and top with streusel.

Bake for 35-40 minutes.

While cake is cooling make the icing.

Once the cake has cooled drizzle icing over the cake.

Serve with a cup of coffee.

For the Streusel Topping

In a mixing bowl using a fork combine both sugars, cinnamon salt, and butter. Slowly add in flour and use continue to combine using the fork in a cutting action. This will give you that crumbly topping.

For the Icing

In a small sauce pan over low heat combine milk and sugar with a whisk. Continue to whisk until it turns into a nice glaze. You may add more milk to thin the icing's consistency.