

Banana Streusel Coffee Cake



Ingredients:

- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/4 teaspoon salt
- 1/4 teaspoon cinnamon
- 1 large egg
- 1/2 cup packed brown sugar
- 1 teaspoon vanilla extract
- 5 tablespoons unsalted butter, melted and cooled
- 3 large bananas, mashed
- 2/3 cup milk



Streusel:

- 1/3 cup brown sugar
- 1/3 cup sugar
- 1/4 teaspoon cinnamon
- 1/4 teaspoon salt
- 1/2 cup unsalted butter, melted
- 1 1/2 cup all-purpose flour

Directions:

1. Preheat the oven to 350 degrees F.
2. In a bowl, whisk together the flour, baking soda, salt and spices. Set aside.

3. In a large bowl, whisk the egg and brown sugar together until smooth.
4. Add in vanilla extract, butter and bananas, whisking again until combined.
5. Gradually add in dry ingredients, mixing until combined.
6. Stir in the milk and mix until combined. Pour batter into a well greased 8x8 pan.
7. Top with the streusel. Bake for 45-50 minutes, or until the top is no longer wet and is slightly golden. Remove and let cool.

Streusel topping:

1. To make the crumb topping, whisk together the sugar, cinnamon, salt and melted butter until combined.
2. Whisk for a a good minute or two until the sugar begins to dissolve, then use a wooden spoon to stir in the flour.
3. The mixture will be crumb-like and dry. Sprinkle the crumb on top of the cake.

Enjoy!

<http://piece-of-home.com/banana-streusel-coffee-cake/>