

Banana Coffee Cake

Ingredients

Cake

- 3 overripe bananas, mashed
- 2 large eggs
- 1 $\frac{1}{4}$ cups all purpose flour
- $\frac{3}{4}$ cup granulated sugar
- $\frac{1}{2}$ cup unsalted butter, melted
- $\frac{1}{2}$ cup plain Greek yogurt
- $\frac{1}{4}$ cup milk
- 1 tsp vanilla extract
- $\frac{3}{4}$ tsp baking soda
- $\frac{1}{2}$ tsp ground cinnamon
- $\frac{1}{2}$ tsp salt

Cinnamon Sugar Swirl

- $\frac{1}{2}$ cup brown sugar
- 2 tsp ground cinnamon
- a pinch of salt

Crumb Topping

- 1 cup all purpose flour
- $\frac{2}{3}$ cup granulated sugar
- $\frac{1}{2}$ cup unsalted butter, softened
- $\frac{1}{4}$ tsp ground cinnamon
- $\frac{1}{4}$ tsp salt

Instructions

Preheat oven to 350°F. Procure a 9 in. × 9 in. baking pan and line with parchment paper or spray with nonstick cooking spray.

1. In a large mixing bowl, combine the wet ingredients for the cake and mix well.
2. In a separate bowl, combine the dry ingredients for the cake and mix well.
3. Add the dry ingredients to the wet ingredients, stirring constantly as they are added. Mix until just combined.
4. Set aside the batter.
5. In a small bowl, combine the ingredients for the cinnamon sugar swirl and mix well.
6. In a separate small bowl, combine the ingredients for the crumb topping. Use a fork to cut the butter into the dry ingredients. Continue until the mixture forms small clumps and has the texture of wet sand.
7. Retrieve the batter and baking pan. Pour half the batter into the pan and wait for it to settle evenly. Spread the cinnamon sugar swirl over the layer of batter, then pour the remaining batter over the cinnamon sugar. Finally, evenly spread the crumble topping over the top.
8. Bake for 45 to 55 minutes, until a knife inserted comes out mostly clean. Allow to cool before serving. Store in fridge for up to a week. Reheats well when covered in microwave.