

Plate Dream

# Coffee Cake Banana Bread

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|---|---|---|
| **20 min**<br>Prep time | **45 min**<br>Cook time | **1 h 5 min**<br>Total time |
| **8**<br>Servings | **Easy**<br>Difficulty | **American**<br>Cuisine |

## Ingredients

### Main Batter

- [ ] 3 ripe bananas, mashed
- [ ] 1/2 cup melted butter
- [ ] 1/2 cup brown sugar
- [ ] 2 large eggs
- [ ] 1 tsp vanilla extract
- [ ] 1 1/2 cups all-purpose flour
- [ ] 1 tsp baking soda
- [ ] 1/2 tsp salt
- [ ] 1 tbsp instant coffee powder
- [ ] 1 tsp ground cinnamon
- [ ] Zest of 1 lemon

### Coffee-Cake Crumble

- [ ] 1/2 cup all-purpose flour
- [ ] 1/3 cup brown sugar
- [ ] 1/4 cup cold butter, cubed
- [ ] 1 tsp instant coffee powder
- [ ] 1/2 tsp cinnamon
- [ ] 2 tbsp maple syrup

## Instructions

1. Preheat oven to 350°F (175°C). Grease a 9×5-inch loaf pan and set aside.
2. In a large bowl, whisk together melted butter and brown sugar until glossy. Add eggs one at a time, stirring gently, then fold in mashed bananas, vanilla, lemon zest, instant coffee, and cinnamon.
3. In a separate bowl, combine flour, baking soda, and salt. Gradually stir the dry mix into the wet batter, mixing just until incorporated.
4. For the crumble, combine flour, brown sugar, coffee powder, and cinnamon. Cut in cold butter until the mixture resembles coarse crumbs. Drizzle maple syrup and toss lightly.
5. Pour batter into the prepared pan, then sprinkle the crumble evenly over the top. Bake for 45-50 minutes, or until a toothpick inserted into the center comes out clean.
6. Allow the loaf to cool in the pan for 10 minutes, then transfer to a wire rack. Dust with powdered sugar if desired and serve warm.

## Nutrition per serving

| 280 kcal | 4 g | 38 g | 12 g |
| --- | --- | --- | --- |
| Calories | Protein | Carbs | Fat |

### Tips & notes

- Do not over-mix the batter; a few streaks are fine.
- If the crumble browns too quickly, loosely cover the loaf with foil during the last 10 minutes.
- A light glaze of maple syrup brushed on the warm loaf adds extra shine.