

Treasure Barrel

Banana Coffee Cake - Moist and Delicious

15 min Prep time	**30 min** Cook time	**45 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 3 very ripe bananas, mashed
- [ ] 1 cup all-purpose flour
- [ ] 1/2 cup brown sugar
- [ ] 1/4 cup melted unsalted butter
- [ ] 1/3 cup brewed coffee, cooled
- [ ] 1 tsp baking soda
- [ ] 1/2 tsp salt
- [ ] 1 tsp vanilla extract
- [ ] 1/2 cup buttermilk
- [ ] 1/2 cup chopped walnuts (optional)

For the Glaze (optional)

- [ ] 2 tbsp powdered sugar
- [ ] 1 tsp coffee, dissolved in 1 tsp water

Instructions

1. Preheat the oven to 350°F (175°C). Grease a 9-inch loaf pan and set aside.
2. In a large bowl, whisk together flour, baking soda, and salt; set aside.
3. In another bowl, combine melted butter, brown sugar, and vanilla; stir until smooth, then whisk in the cooled coffee and mashed bananas.
4. Add the dry ingredients to the wet mixture alternately with buttermilk, mixing gently until just combined.
5. Fold in chopped walnuts, if using, and pour the batter into the prepared pan.
6. Bake for 30-35 minutes, or until a toothpick inserted in the center comes out clean.
7. Allow the cake to cool in the pan for 10 minutes, then transfer to a wire rack.
8. If desired, drizzle the simple coffee glaze over the warm cake before serving.

Nutrition per serving

310 kcal	5 g	48 g	10 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the bananas are exceptionally ripe, you may reduce the brown sugar by a tablespoon.
- For a deeper coffee flavor, sprinkle a pinch of instant coffee granules on top before baking.
- Use a parchment circle at the base of the pan for easier removal.