

Treasure Barrel

Coffee Cake Banana Bread

15 min Prep time	**45 min** Cook time	**1 h** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 3 ripe bananas, mashed
- [ ] 1/2 cup unsalted butter, melted
- [ ] 1/2 cup honey
- [ ] 2 large eggs, room temperature
- [ ] 1 tsp vanilla extract
- [ ] 1 3/4 cups all-purpose flour
- [ ] 1 tsp baking soda
- [ ] 1/2 tsp salt
- [ ] 1 tsp ground cinnamon
- [ ] Zest of 1 lemon

Coffee-Cake Crumble

- [ ] 1/3 cup butter, cold and diced
- [ ] 1/3 cup brown sugar
- [ ] 1/2 cup flour
- [ ] 1 tsp ground cinnamon
- [ ] 1 tsp instant coffee granules

Instructions

1. Preheat the oven to 350°F (175°C). Grease a 9×5-inch loaf pan and line with parchment.
2. In a bowl, mash the bananas until smooth; stir in melted butter, honey, and vanilla.
3. Add the eggs one at a time, mixing gently. Then whisk in flour, baking soda, salt, cinnamon, and lemon zest until just combined.
4. For the crumble, use your fingertips to blend cold butter, brown sugar, flour, cinnamon, and coffee granules until coarse crumbs form.
5. Pour half of the batter into the prepared pan, sprinkle half of the crumble, then add the remaining batter and top with the rest of the crumble.
6. Bake for 45-50 minutes, or until a toothpick inserted near the center comes out clean. If the top browns too quickly, cover loosely with foil.
7. Allow the loaf to cool in the pan for 10 minutes, then transfer to a wire rack. Let it rest for at least 20 minutes before slicing.

Nutrition per serving

310 kcal	5 g	44 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- Do not overmix; a few lumps are normal.
- The crumb can be mixed with a splash of milk for extra tenderness.
- For a deeper coffee flavor, add a tablespoon of brewed coffee to the batter.