

BANANA BREAD WITH PECAN COFFEE CRUMBLE

I n g r e d i e n t s

Main Ingredients

- * 1 1/2 cups of flour
- * 1 teaspoon baking soda
- * 1/4 teaspoon salt
- * 1/3 cup melted butter
- * 3/4 cup sugar
- * 2 eggs
- * 3 ripe mashed bananas
- * 1 teaspoon vanilla

Crumble Ingredients

- * 1/2 cup pecans
- * 2 tablespoons brown sugar
- * 2 tablespoons flour
- * 2 tablespoons cold butter
- * 1 teaspoon instant coffee
- * 1/4 teaspoon cinnamon
- * powdered sugar for decoration



D i r e c t i o n s

1. Preheat your oven to 350F. Grease a 9 x 5 inch loaf pan.
2. In a medium sized bowl cream together the butter and sugar until well combined and quite light and fluffy. Add the eggs and vanilla, mixing until well combined. Add the mashed bananas, again mixing until well combined.
3. In a separate medium sized mixing bowl, sieve the flour and add the baking soda and salt. Mix until combined.
4. Stir the dry ingredients into the wet ingredients, only mixing until combined. Do not over mix. Pour the mixture into your prepared loaf pan.
5. In a food processor mix together the pecans, cold butter, brown sugar, flour and instant coffee. Pulse the mixture until it starts to come together, forming small pea sized crumbles.
6. Add the crumble to the top of the mixture in the loaf pan. Then sprinkle with cinnamon. I recommend adding some roughly chopped pecans to the top of the mixture for an extra crunchy topping!
7. Bake in the preheated oven at 350F for around 1 hour or until a toothpick inserted in the middle of the loaf comes out clean.
8. Allow the loaf to cool in the pan for about 10 minutes before emptying the loaf onto a wire rack to cool fully. Sprinkle with powdered sugar for decoration and then enjoy a slice with a good cup of coffee!

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