

Banana Bread Crumb Cake by Lynn's Recipes



Lynn demonstrates how to make a delicious Banana Bread Crumb Cake. This is delicious with a cup of coffee or tea or for dessert. Serves 12. Adapted from Cookies and Cups.

Ingredients:

Cake:

- 2 cups flour
- 3 teaspoons baking powder
- 1 teaspoon salt
- 3 ripe bananas
- ½ cup butter, at room temperature
- 2 cups sugar
- 2 eggs
- 1 teaspoon vanilla
- 1 cup milk

Crumb Filling and Topping:

- 1 cup cold butter, cubed
- 2 cups light brown sugar
- 2 cups flour

Glaze:

- 1 cup powdered sugar
- 1-2 Tablespoons milk

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Preheat oven to 350°.

Spray a 9x13" baking pan with cooking spray and set aside

In a medium bowl, whisk together flour, baking powder and salt, set aside.

In a large bowl, mash bananas until they become very mushy.

Mix in butter until combined and then stir in sugar, eggs and vanilla until well mixed.

Stir in milk and flour until combined.

Prepare crumb filling/topping by combining all the ingredients together cutting them together with a fork or pastry cutter until a coarse crumb forms.

Pour ½ of the batter into the prepared pan. Top with 1/3 of the crumb mixture. Cover the filling with the remaining batter and top with remaining crumb mixture.

Bake for 50-55 minutes until the center is set and a toothpick comes out clean.

Cool for 10 minutes.

Drizzle glaze on top.

Can be served warm or at room temperature.

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