

## Banana Crumb Cake

<http://unihomemaker.com/2013/03/29/banana-crumb-cake/>

### *Ingredients:*

#### Crumb Topping:

- 6 tablespoons of all-purpose flour
- 6 tablespoons of dark muscovado sugar
- 3 tablespoons of unsalted butter, softened
- 1/4 teaspoon of ground cinnamon (I used Vietnamese cinnamon)

#### Cake:

- 2 cups of cake flour
- 1 teaspoon of baking powder
- 1/2 teaspoon of salt
- 1/2 teaspoon of baking soda
- 2 medium bananas, mashed
- 3 tablespoons of buttermilk
- 2 teaspoons of vanilla extract
- 1/2 cup (1 stick) of unsalted butter, softened
- 3/4 cup of granulated sugar
- 1 egg

### *Preparation:*

For the topping: In a medium bowl combine flour, muscovado sugar, butter and ground cinnamon. Use your fingers to mix until you have a crumbly mixture; set aside.

Preheat the oven to 350 degrees F. Grease an 8-inch round baking pan with non-stick baking spray. Line it with a sheet of parchment paper leaving a generous overhang for easy removal; set aside.

In a large bowl mix together flour, baking powder, salt and baking soda; set aside. In another bowl stir together mashed bananas, buttermilk and vanilla extract; set aside.

Using a stand or electric mixer (or mix by hand) cream butter and sugar until fluffy. Add egg and continue to beat until combined, scraping down the sides of the bowl. Add in the banana mixture and beat until well incorporated. Slowly add in the flour mixture and mix until just moistened. Pour batter into the prepared pan and smooth the surface with a spatula. Sprinkle the crumb topping evenly over the batter.

Bake for 48-50 minutes or until toothpick/tester inserted into the center comes out clean. Let the crumb cake cool in the pan on the cooling rack completely before serving.