

Cinnamon Crumb Banana Bread

From www.littlebitsof.com



1 egg
1 cup sugar
1 stick unsalted butter; room temp
1 tsp vanilla
½ cup buttermilk**
2 overripe bananas; mashed
2 cups flour
½ tsp salt
½ tsp baking soda
1 tsp baking powder
1 tsp cinnamon

Crumb Topping:
½ cup powdered sugar
½ cup flour
4 Tbsp unsalted butter, melted
½ teaspoon cinnamon
pinch of salt

In a large bowl of a mixer, fitted with a paddle attachment, beat together the sugar, egg and vanilla until combined. Add the butter and beat until smooth and the butter is fully incorporated. Beat in the buttermilk and bananas.

In a separate bowl, mix together the flour, salt, baking soda, baking powder and cinnamon. Slowly stir the dry ingredients into the wet until all the flour is incorporated. Spray a loaf pan with non-stick spray and pour in the batter.

Make the crumb topping by combining the powdered sugar, flour, cinnamon salt and melted butter. Using your hands, crumble the mixture over the batter in the pan. Bake in a pre-heated 350 degree oven for 45 - 50 minutes or until a toothpick comes out clean.

** To make homemade buttermilk, place 1 tablespoon of vinegar or lemon juice in a liquid measuring cup. Fill cup with milk until it reaches the 1-cup line. Let stand for five minutes. Use only ½ cup of the prepared mixture for the recipe.