

Helergon Kitchen

Coffee Cake Banana Bread Recipe

15 min Prep time	**35 min** Cook time	**50 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 ½ cups all-purpose flour
- [ ] 1 tsp baking soda
- [ ] ½ tsp salt
- [ ] ½ cup unsalted butter, melted
- [ ] ½ cup brown sugar
- [ ] ¼ cup granulated sugar
- [ ] 2 large eggs
- [ ] ½ cup strong brewed coffee, cooled
- [ ] 3 ripe bananas, mashed
- [ ] 1 tsp vanilla extract
- [ ] 1 tbsp lemon zest

Crumb Topping

- [ ] ¼ cup butter, melted
- [ ] ¼ cup brown sugar
- [ ] ¼ cup all-purpose flour
- [ ] ¼ tsp cinnamon
- [ ] Pinch of sea salt

Instructions

1. Preheat the oven to 350°F (175°C) and grease a 9×5-inch loaf pan.
2. In a bowl, whisk together flour, baking soda, and salt; set aside.
3. In a separate large bowl, combine melted butter, brown sugar, and granulated sugar; beat until smooth.
4. Add eggs one at a time, then stir in cooled coffee, mashed bananas, vanilla, and lemon zest.
5. Gradually fold the dry ingredients into the wet mixture, being careful not to over-mix.
6. For the crumble, whisk melted butter, brown sugar, flour, cinnamon, and sea salt until crumbly; set aside.
7. Pour the batter into the prepared pan, then sprinkle the crumble evenly over the top.
8. Bake for 35-40 minutes, or until a toothpick inserted in the center comes out clean. Let cool 10 minutes before removing from the pan.

Nutrition per serving

280 kcal	4 g	38 g	11 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a sweeter loaf, drizzle a little maple syrup over the top while still warm.
- Allow the coffee to cool completely before mixing; otherwise the eggs may scramble.
- For extra flavor, stir in ½ cup chopped dark chocolate or a handful of toasted pecans.