



Makes: 12 servings

Active Time: 15 minutes Bake Time: 50-55 minutes

Total Time: 1 hour 20 minutes

Banana Crumb Cake

Ingredients

Cake:

- 2 cups all-purpose flour
- 3 tsp baking powder
- 1 tsp salt
- 3 ripe bananas
- 1/2 cup unsalted butter, room temperature
- 2 cups granulated sugar
- 2 eggs
- 1 tsp 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 tbsp milk

Optional (but you really should make this!):

Salted Caramel Sauce for drizzling ([click this link](#))

Instructions

Preheat oven to 350°F. Spray a 9×13 baking dish with cooking spray, set aside.

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

In a large bowl mash bananas until they become liquified. Mix in butter until combined and then stir in sugar, eggs and vanilla until mixed well. Stir in milk and flour until combined.

Crumb Filling/Topping:

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 $\frac{1}{2}$ of the batter into the prepared pan. Top with $\frac{1}{3}$ 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.

Mix powdered sugar and milk together and drizzle on top.

Can be served warm or at room temperature with Salted Caramel Sauce, if desired.

Recipe by Cookies & Cups