

MACKENZIE-CHILDS



BANANA BREAD WITH CINNAMON CRUMBLE TOPPING

From Orangette, a blog by Molly Wizenberg. Shared by Rebecca Proctor, Creative Director & Chief Brand Officer

Yield: 1 loaf

FOR BREAD

- 1 ½ cups all-purpose flour
- 1 cup sugar
- 1 teaspoon ground cinnamon
- 1 teaspoon baking soda
- ½ teaspoon salt
- 1 cup mashed ripe banana (about 3 medium bananas)
- 2 large eggs
- ½ cup vegetable oil
- ¼ cup honey
- ¼ cup water

FOR TOPPING

- 2 tablespoon sugar
- 1 teaspoon ground cinnamon
- 2 ½ tablespoon packed dark brown sugar

Preheat the oven to 350°F. Butter and flour a 9" x 5" inch metal loaf pan. (Alternatively, you can spray the pan lightly with cooking spray and then line it with parchment paper, letting the excess hang over the sides. That's what I did, and it made it very easy to remove the finished bread from the pan; I just grabbed the parchment and lifted. Also, because I don't have a 9" x 5" inch pan—and because an 8 ½" x 4 ½" inch is a little too small—I used a 10" x 3" inch pan that I found at a flea market.)

In a medium bowl, whisk together the flour, sugar, cinnamon, baking soda, and salt. In a large bowl, whisk together the banana, eggs, oil, honey, and water. Add the dry ingredients to the wet ingredients and stir well. Scrape the batter into the prepared pan.

In a small bowl, mix together the topping ingredients. Sprinkle them evenly over the batter. Bake the bread until a tester inserted into its center comes out clean, about 1 hour, give or take a little. Cool the bread in the pan on a wire rack for 30 minutes. Then carefully remove the bread from the pan, taking care not to dislodge the topping. Cool completely before slicing.