



## Buttermilk Banana Bread with Cinnamon Crunch Topping

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*Use those leftover brown bananas to make the most addicting banana bread recipe you have ever tried! You won't need a new banana bread recipe after you try this one!*

**Yields:** 12 slices

### Ingredients:

- 1/2 cup unsalted butter, softened
- 1 cup granulated sugar
- 2 large eggs
- 1 cup mashed brown bananas (3 medium sized bananas)
- 1/4 cup buttermilk
- 1/2 teaspoon vanilla extract
- 1, 3/4 cups all-purpose flour
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 1/8 teaspoon baking soda

### Topping

- 1/2 cup flour
- 1/2 cup brown sugar
- 1 Tbsp cinnamon
- 1/2 stick melted butter

### Instructions:

1. Preheat the oven to 350 degrees F. Grease a 9×5-inch loaf pan with nonstick cooking spray and set aside.
2. In the bowl of a stand mixer or by using a hand mixer, cream butter and sugar together. Add eggs, mashed bananas, buttermilk, and vanilla until combined.
3. Add in the flour, baking powder, salt, and baking soda. Mix until just combined. Pour batter into prepared pan.
4. For the cinnamon crunch topping, mix together flour, brown sugar, and cinnamon. Pour in the melted butter and mix together until crumbly.
5. Sprinkle topping on top of the banana bread and bake for 50-60 minutes or until toothpick comes out clean.
6. Let bread cool on a wire rack for 15 minutes. Loosen the bread with a knife and carefully remove from pan. Let the bread cool completely on the cooling rack. Slice and enjoy!

**Per serving:** Calories: 332 Kcal: Carbohydrates: 49.7 g Sugars: 28.9 g Protein: 4.2 g Saturated Fat: 8.3 g Sodium: 88.8 mg

