

Chocolate Banana Crumb Cake

Serves 9



Ingredients for Cake:

- ¼ lb. unsalted butter (1 stick)
- ¾ cup granulated sugar
- 1 large Egg, room temperature
- 1 tsp Vanilla extract
- 1½ cups mashed Banana (3-4 Bananas very ripe)
- ¼ cup Sour Cream
- 1½ cups all-purpose Flour
- 1 tsp Baking Powder
- ¾ tsp Baking Soda
- ½ tsp Kosher Salt

Directions:

- Preheat oven to 350 degrees.
- Grease and flour an 8" x 8" x 2" baking pan.
- In the bowl of an electric mixer cream the butter and sugar on high for 3 minutes, until light and fluffy.
- Scrape down the bowl with a rubber spatula.
- With the mixer on low, beat in the egg, vanilla, banana and sour cream and mix until combined. It might look curdled.
- In another bowl sift together the flour, baking powder, baking soda and salt.
- With the mixture on low gradually add the dry ingredients to the wet ones.
- Scrape into a prepared pan and smooth the top.

Ingredients for Streusel Topping:

- ¾ cup light Brown Sugar, lightly packed
- ½ cup all-purpose Flour
- 1½ tsp Cinnamon
- ¼ tsp Kosher Salt