

# Somewhat Healthier Coffee Crumb Cake



*A moist banana cake with cinnamon layers and crunchy crumb topping*

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## Ingredients

### Cinnamon Filling:

- 3/4 cups light brown sugar (or a mixture of brown and white)
- 3/4 cup flour
- 2 teaspoons cinnamon

### Streusel (crumb):

- 85 g butter, melted
- 1 cup light brown sugar
- 2 tablespoons cinnamon
- 1 cup flour

### Cake:

- 120g butter, softened to room temp
- 1/4 cup caster sugar
- 1/2 cup brown sugar
- 3 eggs
- 1 very ripe banana
- 1 tablespoon vanilla extract
- 3/4 cup sour cream
- 1/2 teaspoon salt
- 3 teaspoons baking powder
- 1 cup milk
- 1/2 cup Greek yoghurt
- 3 2/3 cups flour

## Instructions

1. Preheat the oven to 175°C. Grease a large rectangular baking dish with oil and line it with baking paper.
2. Make the cinnamon filling: In a bowl, mix brown sugar, flour, and cinnamon until combined. Set aside.
3. Make the crumb topping: Mix melted butter, brown sugar, cinnamon, and flour until it forms coarse

crumbs. Use your hands to create larger crumb pieces. Set aside.

4. Make the cake batter: In a large bowl, beat butter, granulated sugar, and brown sugar for 2 minutes until light and fluffy.

5. Add eggs, vanilla, and sour cream. Mix until smooth. Mash in the ripe banana.

6. In a separate bowl, sift together the flour, baking powder, and salt.

7. On low speed, add flour, milk and yoghurt, alternating between the dry and wet. Mix until just combined.

8. Assemble the cake: Spread half the batter into the prepared pan.

9. Sprinkle the cinnamon filling evenly over the batter.

10. Gently spread the remaining batter on top.

11. Sprinkle the crumb topping evenly over the cake.

12. Bake for 45-60 minutes, or until a skewer inserted in the center comes out clean. (In my heavier pan, it took 55 minutes.)

13. Cool the cake completely on a wire rack.