Cinnamon Crunch Banana Bread



Preparation time: 75 mins

Serves: 6 people

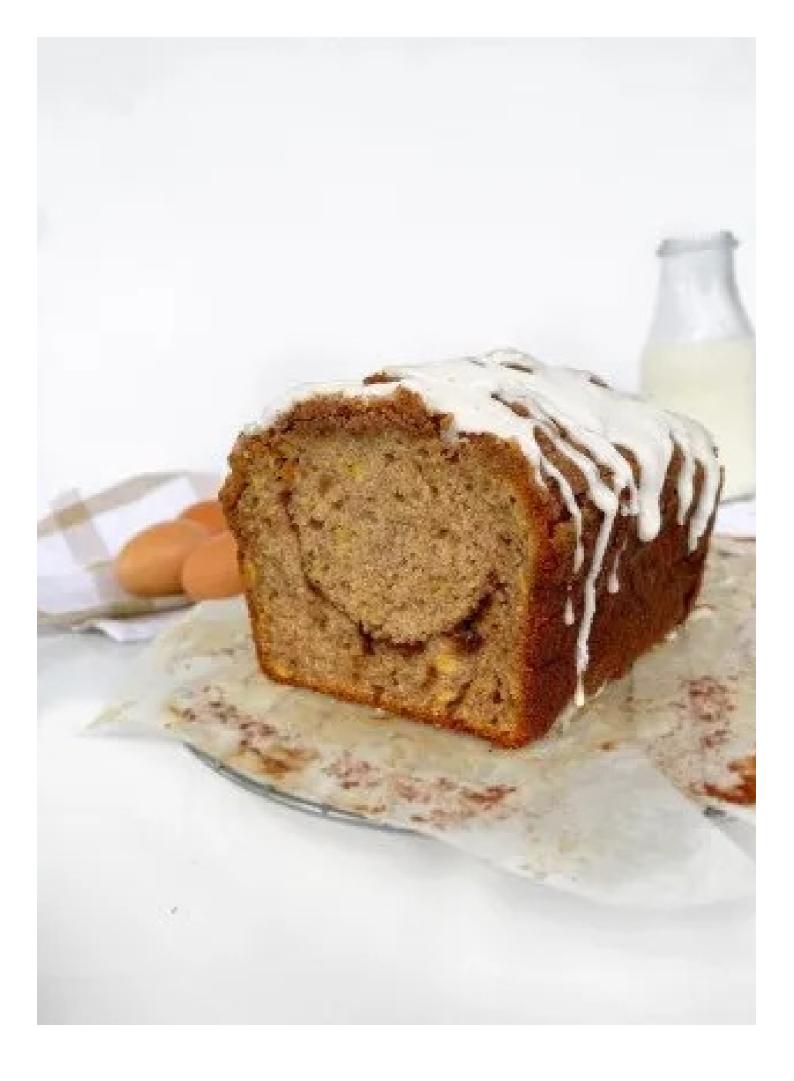
User Rating: ★★★★★

Publication: 22 September 2022

Categories: Pantry and Fridge Staples, TikTok Recipes, Desserts, Entertaining

We asked a few of your favourite recipe developers to come up with a bunch of recipes you can easily make at home for less than \$5 per serve! This recipe comes from *Australian Bake Off* Semi-Finalist Hoda Alzubaidi.

Hoda has elevated your basic banana bread recipe and made it just a bit fancy - with a mouth-watering cinnamon crunch topping.



Ingredients

Dry ingredients

- 2 cups plain flour
- 1 tsp baking powder
- ½ tsp bicarbonate soda
- ½ tsp salt
- ½ tsp Cinnamon

Wet ingredients

- 2 large eggs
- 3 bananas (ripe)
- ½ cup oil
- ½ cup white sugar
- ½ brown sugar
- ½ cup milk
- 1 tsp vanilla

Cinnamon sugar swirl

- 1/4 cup white sugar
- 1 tsp cinnamon

Topping

- ¾ cup plain flour
- ½ cup brown sugar
- 1 tsp cinnamon
- 70g unsalted butter

Glaze (Optional)

- 1 cup powdered sugar
- 2 tbsp milk
- 1 tsp vanilla

Method

- 1. Whisk dry ingredients in a bowl set aside. Combine the wet ingredients together in a bowl and incorporate the dry ingredients until the mix has just come together. Do not over mix, or the loaf will be dry.
- 2. For the cinnamon sugar, mix sugar and cinnamon together and set aside.
- 3. For the cinnamon crunch, combine all ingredients together in a bowl using your fingers until clumps form.
- 4. Pour half the banana bread batter into a loaf tin and evenly sprinkle cinnamon sugar. Pour in the remaining batter and top with cinnamon crunch mixture.
- 5. Bake at 170C for 55 minutes. Allow to cool for 30 minutes before drizzling on the glaze!
- 6. To make glaze, mix powdered sugar, milk and vanilla together.