

Cinnamon Crunch Banana Bread



Preparation time:	75 mins
Serves:	6 people
User Rating:	★★★★★

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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

- ¼ 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.