

Banana Cake with White Chocolate & Pecan Streusel

From the blog For Love of the Table

Streusel:

1 c. (120 g.) all-purpose flour
1/2 c. (100 g.) golden brown sugar
3/8 t. salt
6 T. (85 g.) melted butter
3/4 c. (85 g.) pecans, lightly toasted and chopped
3/4 c. (128 g.) white chocolate chips (see notes)

Place the first 3 ingredients in a small bowl. Add the melted butter and mix until the mixture is homogenous and clumpy. Stir in the pecans and chips. Set aside.

Cake:

3 medium very ripe bananas (340 g. net weight)
2 t. lemon juice
3 c. (360 g.) all-purpose flour
1 1/2 t. baking soda
3/4 t. salt
1 1/2 sticks (170 g.) unsalted butter, room temperature
2 c. (400 g.) sugar
3 eggs, room temperature
2 t. vanilla extract
1 1/2 c. whole milk plain yogurt

Butter a 13- by 9- by 2-inch cake pan. Line the bottom of the pan with parchment and butter the parchment. Flour the pan, tapping out the excess. Set aside

Pass the bananas through a food mill, or purée in the food processor. Stir in the lemon juice. Set aside. Combine the flour, soda and salt and set aside.

Cream the butter and sugar until very light and fluffy. Beat in the eggs one at a time, scraping down the sides after each addition. Beat in the vanilla. Fold in the flour mixture in three additions, alternating with the yogurt in two additions. Fold in the bananas.

Spread the batter in the prepared pan. Scatter the streusel evenly over all. Bake in a 325° oven until golden and a toothpick inserted in the center comes out clean—about an hour. Serves 15 to 18.

Note: Try to get real white chocolate chips for the streusel and not the inferior “white morsels” or “white baking chips.” I’m partial to Baker’s White Chocolate Chips—which are reasonably priced and widely available.

(Cake portion of recipe adapted from [Divas Can Cook](#))

<http://www.forloveofthetable.com/2020/02/banana-cake-with-white-chocolate-pecan.html>

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