

Banana Nutella Swirl Bundt Cake with Coffee Crumble

Ingredients

Coffee Crumble ~

- 100g (½ cup) packed brown sugar
- 70g (½ cup) all purpose flour
- 1-2 teaspoons espresso powder, to taste
- 60g (4 tablespoons) butter, softened

Cake ~

- 75ml (⅓ cup) buttermilk
- 240g (2 cups) all-purpose flour
- 200g (1 cup) granulated sugar
- 6g (1 ½ teaspoons) baking powder
- ½ teaspoon baking soda
- ¼ teaspoon nutmeg
- ¼ teaspoon cinnamon
- ¼ teaspoon kosher salt
- 2 eggs
- 4 ripe bananas, mashed
- 115g (½ cup) butter melted
- 8 tablespoons Nutella, softened

Preparation

Coffee Crumble ~

1. In a medium bowl combine the sugar, flour, cinnamon, and butter, and mix until it resembles coarse crumbs; set aside

Cake ~

1. Preheat oven to 180°C (350°F).
2. Spray a 9-cup bundt pan with baking spray.
3. Sprinkle the coffee crumb mixture over the bottom of the bundt pan; set aside
4. In a large mixing bowl, whisk together the flour, sugar, baking powder, baking soda, nutmeg, cinnamon, and salt.
5. In a medium mixing bowl, lightly beat the eggs.
6. Add the mashed bananas, melted butter and buttermilk, mixing to combine.
7. Add the wet ingredients to the dry and stir until just combined.
8. Pour half of the batter into the prepared bundt pan.
9. Place 4 tablespoons of Nutella around the bundt pan and using a knife, swirl it into the batter.
10. Pour the remaining batter into the pan and again place and swirl the remaining 4 tablespoons of Nutella.
11. Bake for 30 - 35 minutes or until a cake tester inserted into the center comes out clean.
12. Transfer pan to a wire rack and allow to cool for 10 minutes before inverting to a cake plate or serving dish.