

Espresso Banana Quick Bread with Espresso Streusel

Ingredients

Cake ~

- 4 bananas
- 95g (½ cup) sugar
- 45g (¼ cup) dark brown sugar, firmly packed
- 115g (½ cup) unsalted butter, softened
- 60ml (¼ cup) whole milk
- 1 large egg
- 200g (1½ cups) all-purpose flour
- 1 teaspoon instant espresso powder
- 1½ teaspoons baking soda
- 1 teaspoon salt
- 90g (½ cup) semisweet chocolate chips
- 100g (1 cup) walnuts, lightly toasted

Streusel ~

- 50g (¼ cup) brown sugar
- 50g (6 tablespoons) all-purpose flour
- 1 teaspoon espresso powder
- 40g (2 tablespoons) butter, cubed

Preparation

Cake ~

1. Make streusel topping; set aside.
2. Preheat oven to 180 °C (350 °F)
3. Spray a 13.5cm x 23.5cm (5"x9") loaf pan with baking spray.
4. In the bowl of a stand mixer fitted with the paddle attachment, add the bananas, both sugars, egg, milk and butter and beat until smooth.
5. In a separate bowl, stir together flour, espresso powder, salt, and baking soda.
6. While mixer is running at the lowest speed, slowly add dry ingredients, mixing until just combined.
7. Using a spatula, fold in chocolate chips and walnuts.
8. Pour batter into the loaf pan and sprinkle the streusel evenly over the top.
9. Bake on center rack 45-50 minutes, until a cake tester inserted in center comes out clean.
10. Remove pan from oven and let cool 15 minutes before turning loaves out onto a wire rack.
11. Allow to cool for at least 30 minutes before slicing.

Streusel ~

1. In a bowl, add brown sugar, flour, and espresso powder,.
2. Add butter and, using your fingers or a fork, mix ingredients until pea-sized clumps form; set aside.