

## ***Banana Pecan Breakfast Cake***

### ***Ingredients***

#### *Cake ~*

- 1½ cups all-purpose flour
- ¾ teaspoon baking powder
- ¾ teaspoon baking soda
- ½ teaspoon salt
- ½ ground cinnamon
- ½ cup unsalted butter, at room temperature
- 1 large egg
- 1 teaspoon vanilla extract
- 1 cup mashed ripe banana
- ¼ buttermilk

#### *Pecan Topping ~*

- ¼ cup brown sugar, packed
- ⅓ cup chopped pecans
- ½ teaspoon ground cinnamon

### ***Preparation***

#### *Cake ~*

1. Preheat oven to 350°F
2. Grease an 8x8-inch baking pan with nonstick spray and set aside
3. In a medium bowl, combine flour, baking powder, baking soda, salt and cinnamon and whisk to combine.
4. In a large bowl, cream the butter and sugar together with an electric mixer at medium speed until light and fluffy.
5. Add the eggs, vanilla, and mashed banana and blend till incorporated.
6. Add half of the flour mixture to the banana mixture and mix until just combined. Stir in all of the buttermilk and mix until just incorporated, then add the remaining flour and mix once again until no traces of flour remain.
7. Scrape the batter into the prepared baking dish and smooth the top.

#### *Topping ~*

1. Combine the sugar, pecans, and cinnamon in a small bowl. Stir together, then evenly sprinkle the mixture over the cake batter.
2. Bake for 40 to 45 minutes or until a toothpick inserted in center comes out clean.
3. Cool slightly. Serve warm or at room temperature.
4. Store at room temperature.

Recipe from [\*Lick the Bowl Good\*](#) by Monica Holland/Skyhorse Publishing, Inc.