



Banana Chocolate Chip Crumb Cake

INGREDIENTS

For the cake:

1 cup flour
1 1/2 teaspoons baking powder
1/2 teaspoon salt
1 cup bananas
1/4 cup butter, room temperature
1 cup granulated sugar
1 egg
1/2 teaspoon vanilla
1/2 cup milk
3/4 cup semi-sweet chocolate chips

For the crumbs:

1/4 cup (1/2 stick) cold butter, cubed
1/2 cup light brown sugar
1/2 cup flour
1/2 teaspoon cinnamon
1/4 teaspoon nutmeg
1/4 cup chocolate chips
1/4 cup walnuts

DIRECTIONS

1. Preheat the oven to 350 degrees. Grease a 8 x 8 inch pan. In a small bowl, whisk together the flour, baking powder, and salt. In another large bowl, mash the bananas. Beat in the butter until well combined. The butter will likely not incorporate all the way and might look separated. This is just fine! Add the sugar, eggs, and vanilla and beat until combined.
2. Stir in the flour mixture and milk alternately, beginning and ending with the milk. Set aside.
3. In another bowl, combine first 5 of the crumb ingredients using a pastry cutter or 2 knives to cut in the butter until pea sized crumbs form. Stir in the walnuts and chocolate chips.
4. Pour the cake batter into the prepared pan. Top with the crumb mixture. Bake in the preheated oven for 35 to 40 minutes or until a toothpick inserted in the center comes out clean.
5. Remove from oven and allow to cool for 10 minutes. Cake will keep for 3 days in a covered container, but the crumbs will lose their crunch after the first day.

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