

Choco Fever Dream

# Coffee Cake Banana Bread Recipe

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| **15 min**<br>Prep time | **35 min**<br>Cook time | **50 min**<br>Total time |
| **8**<br>Servings | **Easy**<br>Difficulty | **American**<br>Cuisine |

## Ingredients

### Batter

- [ ] 2 cups all-purpose flour
- [ ] 1 tsp baking soda
- [ ] ½ tsp salt
- [ ] 1 tsp ground cinnamon
- [ ] ¼ cup brown sugar
- [ ] ¼ cup unsalted butter, softened
- [ ] 2 large eggs
- [ ] ½ cup strong brewed coffee, cooled
- [ ] 3 ripe bananas, mashed
- [ ] 1 tsp vanilla extract
- [ ] Zest of 1 lemon

### Cinnamon Swirl

- [ ] 2 tbsp brown sugar
- [ ] 1 tsp ground cinnamon
- [ ] 1 tbsp melted butter

## Instructions

1. Preheat oven to 350°F (175°C). Grease a 9×5-inch loaf pan and set aside.
2. In a bowl, whisk together flour, baking soda, salt, and cinnamon; set aside.
3. Cream butter and brown sugar until light, then beat in eggs one at a time.
4. Stir in mashed bananas, coffee, vanilla, and lemon zest until just combined.
5. Fold the dry ingredients into the wet mixture gently; avoid overmixing.
6. For the swirl, combine brown sugar, cinnamon, and melted butter; set aside.
7. Pour half of the batter into the pan, dollop half of the swirl, then top with remaining batter and swirl.
8. Bake for 30-35 minutes, or until a toothpick inserted comes out clean. Let cool 10 minutes before removing from pan.

### Nutrition per serving

| 280 kcal | 5 g | 44 g | 9 g |
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| Calories | Protein | Carbs | Fat |

**Tips & notes**

- If you prefer a deeper coffee flavor, add a tablespoon of finely ground espresso powder to the batter.
- A light drizzle of coffee glaze adds shine and extra aroma.
- For a festive touch, fold in dried cranberries with the bananas.