

Banana Bread with Streusel Topping – Kristen not monkeying around

Banana Bread

- ½ cup oil
- 1 cup sugar
- 1 egg
- 1 ½ cup flour
- 1 tsp soda
- ½ tsp salt
- 3 ripe mashed bananas
- 1/8 tsp vanilla

Streusel Topping

- 4 TBSP butter (firm)
- 4 TBSP packed brown sugar
- ½ cup flour
- ¼ tsp cinnamon

Preheat the oven to 350 degrees

Streusel Topping

- Cut butter into flour, add in other ingredients and fork together until crumbly.

Banana Bread

- Mix oil, sugar, vanilla, and banana.
- Combine dry ingredients.
- Combine all ingredients.
- Bake for 50 – 55 mins (if using a dark pan bake at 320 for 55 – 60 mins)
- Bake for about 25 mins and then take it out to spring on the streusel topping and bake for the remainder.
- Poke with a toothpick to make sure its fully cooked