

Banana Bread With Cinnamon Crumble Topping

1½ cups of flour
1 cup sugar
1 teaspoon baking soda
1 cup mashed ripe bananas (2 to 3)
2 large eggs
½ cup vegetable oil
¼ cup honey
¼ cup water
1 teaspoon ground cinnamon
½ teaspoon salt

Topping:

1 teaspoon ground cinnamon
2½ tablespoons golden brown sugar

Preheat your oven to 350 degrees Fahrenheit. Butter your loaf pan. Mix the flour, sugar, cinnamon, baking soda, and salt in a bowl. Whisk the eggs and the bananas until smooth. Add the vegetable oil and whisk until smooth. Add water and honey and mix well. Add the dry ingredients and mix until smooth. Transfer the batter to the loaf pan. Mix the brown sugar and the cinnamon. Sprinkle over the batter, patting it with the back of a spoon so it adheres to the batter. Bake bread until a toothpick inserted comes out clean, about one hour. Remove from oven and cool in the pan for about 30 minutes. Turn the pan on its side and slide out the bread. Cool completely and serve.



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