



ALMOND BUTTER BANANA BREAD WITH CINNAMON CRUMBLE TOPPING

Ingredients [makes 1 loaf]

- 1 1/2 cups all purpose flour
- 1 cup plus golden yellow sugar (packed)
- 2 tablespoons golden brown sugar (the loose, grainy variety)
- 2 teaspoons ground cinnamon, divided
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 3/4 cup mashed ripe bananas (2 medium)
- 1/4 cup almond butter
- 2 large eggs
- 1/2 cup vegetable oil
- 1/4 cup honey
- 1/4 cup water
- 2 1/2 tablespoons (packed) golden brown sugar

Preparation

1. Preheat oven to 350°F. Butter and flour 9x5x3-inch metal baking pan. Whisk 1 1/2 cups flour, 1 cup golden yellow sugar, 1 teaspoon cinnamon, baking soda, and salt in medium bowl.
2. Whisk mashed banana, almond butter, eggs, vegetable oil, honey and water in large bowl until smooth. Add dry ingredients; stir to blend.
3. Transfer batter to pan. Mix 2 tablespoons sugar, 1 teaspoon cinnamon, and brown sugar; sprinkle over batter.
4. Bake bread until tester inserted into center comes out clean, about 1 hour. Cool bread in pan 30 minutes. Turn pan on its side; slide out bread, being careful not to dislodge topping. Turn bread right side up and cool completely.

Enjoy this hearty bread!

This recipe was brought to you by **Gourmated.com**. It was adapted from *Bon Appetit's Septemmer 2008* magazine. If you have questions regarding this recipe, contact us at gourmated@gmail.com.