



Long Livo

Coffee Cake Banana Bread Recipe

15 min

Prep time

8

Servings

35 min

Cook time

Easy

Difficulty

50 min

Total time

American

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

Calories

5 g

Protein

44 g

Carbs

9 g

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.