

# House on Kahl Road Cookbook Recipe

## Banana Coffee Bread or Muffins

1/2	cup all-purpose flour	1/2	teaspoon salt
1/2	cup firmly packed light brown sugar	1/2	cup unsalted butter, softened
1	teaspoon ground cinnamon	2/3	cup sugar
6	tablespoons cold unsalted butter	2	eggs
1/2	cup finely chopped walnuts	1	teaspoon banana extract
2	cups all-purpose flour	1	cup mashed very ripe bananas
1	teaspoon baking soda	1/3	cup 2% low-fat milk
1	teaspoon baking powder		
1/2	teaspoon ground nutmeg		

1. Preheat oven to 350° for 9-inch-baking pan / 325° for muffin tins.
2. For the topping: Combine flour, brown sugar, cinnamon and COLD butter until a crumb like consistency is achieved.
3. For the cake: Combine flour, baking soda, baking powder, nutmeg, salt and banana extract bowl.
4. Beat butter, eggs and milk into flour mixture until creamy.
5. Break apart bananas add to mix.
6. Add sugar and beat until well blended.
7. Pour batter into greased pan or lined tins\*; sprinkle with topping.
8. Bake about 35 minutes (pan), 30 minutes (muffin); Or until toothpick inserted in center comes out clean.
9. Cool in pan on a wire rack.

