

Banana Bread with Streusel Topping

INGREDIENTS

- 1/3 extra-virgin olive oil
- 1/2 cup honey or maple syrup
- 2 eggs
- 2-3 large over ripe bananas
- 1/4 cup milk of choice
- 1 teaspoon baking soda
- 1/4 cup coconut sugar
- 1 teaspoon vanilla extract
- 1/2 teaspoon salt
- 1/2 teaspoon ground cinnamon
- 1 3/4 cups white whole wheat flour or regular whole wheat flour
- Optional Mix ins: 1/2 cup mix-ins like chopped walnuts or pecans, chocolate chips, raisins, chopped dried fruit, fresh banana slices

Streusel Topping

- 2 Tablespoons butter, softened
- 1/4 cup all-purpose flour
- 1/4 cup brown sugar or coconut sugar
- 1 teaspoon cinnamon

DIRECTIONS

1. Preheat oven to 325 degrees Fahrenheit and grease a 9x5-inch loaf pan.
2. In a large bowl, beat the oil and honey together with a whisk. Add the eggs and sugar and beat well, then whisk in the mashed bananas and milk.
3. Add the baking soda, vanilla, salt and cinnamon, and whisk to blend. Lastly, switch to a big spoon and stir in the flour, just until combined. Some lumps are ok! If you're adding any additional mix-ins, gently fold them in now.
4. Pour the batter into your greased loaf pan. Combine the flour, brown sugar, cinnamon and softened butter in a small bowl until well mixed. Crumble over top of the banana bread before baking
5. Bake for 55 to 60 minutes, or until a toothpick inserted into the center comes out clean (typically, if I haven't added any mix-ins, my bread is done at 55 minutes; if I have added mix-ins, it needs closer to 60 minutes). Let the bread cool in the loaf pan for at least 10 minutes. You may need to run a butter knife around the edges to loosen the bread from the pan. Carefully transfer the loaf to a wire rack to cool before slicing