

# Coffee Cake, Banana

## Ingredients:

1/2 cup salted butter  
1 cup granulated sugar  
2 large eggs  
3 ripe bananas, mashed  
1 tsp vanilla extract  
1/2 cup sour cream  
1/2 tsp cinnamon  
2 cups self-rising flour

## Instructions:

Preheat the oven to 350°F. Cream the butter, then gradually mix in the sugar. Beat in the eggs one at a time. Add mashed bananas, vanilla, cinnamon, and sour cream, then mix thoroughly. Gradually add the flour until fully combined. Pour the batter into a well-greased 13x9x2 aluminum cake pan. Top with Recipe # 180 Streusel Topping, then bake for 45 minutes or until a cake tester inserted in the center comes out clean. Let the cake cool on a rack for 10 minutes. Since it has a topping, serve it directly from the pan. Enjoy!