

BANANA-SOUR CREAM COFFEE CAKE WITH BROWN SUGAR-PECAN SWIRL

Ingredients

Filling:

- ½ cup light brown sugar, packed
- ½ cup chopped pecans
- 2 teaspoons ground cinnamon

Cake:

- 2 cups all-purpose flour
- 1 teaspoon instant espresso powder (optional)
- ¾ teaspoon baking soda
- ½ teaspoon salt
- 4 tablespoons unsalted butter, softened

- 1 cup sugar
- 2 large eggs
- ¾ cup sour cream
- ½ cup mashed banana (about 1 medium ripe banana)
- 2 teaspoons pure vanilla extract

Glaze:

- 1 tablespoon unsalted butter, melted
- ½ cup powdered sugar
- ½ teaspoon pure vanilla extract
- 3-4 teaspoons milk

Instructions

1. Preheat oven to 350F; generously grease a 9 by 5-inch loaf pan with butter.
2. For the filling, combine all ingredients in a medium bowl and set aside.
3. For the cake, whisk together the flour, espresso powder (if using), baking soda, and salt in a medium bowl and set aside.
4. Cream together the butter and sugar, and then beat in the eggs until light and fluffy. Beat in the sour cream, banana, and vanilla.
5. Add the dry ingredients to the wet all at once and use a wooden spoon to stir just until incorporated, being careful not to over-mix.
6. Spread ⅓ of the batter on the bottom of the prepared loaf pan, and then sprinkle ⅓ of the filling on top of the batter. Repeat 2 times, ending with a layer of the filling on top.
7. Bake until the loaf is golden, and a toothpick inserted into the center comes out clean or with just a couple crumbs, about 55 to 60 minutes.
8. Cool the bread in the loaf pan on a wire rack. Once cool, whisk together all ingredients for the glaze (adding the milk gradually as needed). Remove the loaf from the pan and drizzle the glaze on top.
9. Allow the glaze to set before slicing.

