

Banana Oatmeal Crumb Cake

Savannah · 29/09/2024



Prep Time

N/A

Difficult

Medium

Servings

N/A

Description

This is a luscious cake with a rich banana flavor The crumb topping is baked on

Ingredients

- - ½ cup butter
- softened - ¾ cup packed brown sugar - 2 eggs - 1 cup mashed bananas - 1 teaspoon vanilla extract - ¾ cup all-purpose flour - 1 ¾ cups rolled oats - ¼ teaspoon salt - 1 teaspoon baking soda - ¾ cup rolled oats - ¾ cup packed brown sugar - 2 tablespoons butter
- melted - 2 tablespoons chopped walnuts - ½ teaspoon ground cinnamon

Instructions

1. Stir together flour
2. 1 1/3 cups oats
3. salt
4. and baking soda. In a large bowl
5. cream 1/2 cup butter or margarine with 2/3 cup brown sugar. Beat in the eggs
6. then the bananas and vanilla. Beat the flour mixture into the banana mixture. Turn the batter into a greased and floured 8 inch square pan. Mix 3/4 cup oats
7. 1/3 cup brown sugar
8. melted butter or margarine
9. walnuts
10. and cinnamon together until crumbly. Sprinkle evenly over the top of the batter. Bake in preheated oven at 350 degrees F (175 degrees C) for 40 to 45 minutes
11. or until it tests done. Transfer to a rack to cool.