

crater cake

the best banana bread probably every

Ingredients

Cake Batter

- 1 cup butter, softened
- 2 cups granulated sugar
- 2 eggs
- 1 tsp vanilla
- 4 bananas, overripe and mashed
- 3 cups flour
- 2 tsp baking powder
- 2 tsp baking soda
- 1/2 tsp salt
- 1 cup sour cream

Layering Mixture

- 1 tsp cinnamon
- 1/2 cup brown sugar
- 1 1/2 cup dark chocolate chunks

Directions

1. Preheat oven to BAKE 350F. Parchment line one 9 x 13" pan or 2 loaf pans.
2. Cream the butter and sugar together until fluffy, about 5 mins.
3. Add the eggs, vanilla and bananas. Mix until combined
4. In a separate bowl mix together flour, baking powder, baking soda and salt and set aside.
5. In a small bowl, mix together the Layering Mixture and set aside.
6. Alternate adding sour cream and flour mixture to your butter mixture until all of the ingredients are combined and the batter is homogenous.
7. In your baking pan of choice pour half of your batter into the pans, top with half of your layering mixture. Add the remaining of your batter on top and then top with the remaining layering mixture.
8. Bake for 30-45 mins of until a toothpick comes out with a moist crumb. Don't over bake or it will be dry. Enjoy!
9. This recipe freezes very well and tastes better the next day once the flavours rest.