

BANANA BREAD BARS

[with Streusel Topping]



30-32 bars



1 hour

INGREDIENTS

- 2 cups granulated sugar
- 1 cup brown sugar
- 1 $\frac{1}{4}$ cups buttermilk
- 1 cup butter, softened
- 4 large eggs, room temperature
- 6 large ripe bananas, mashed (about 3 cups)
- 1 tsp Mexican vanilla extract
- 4 cups all-purpose flour
- 2 tsp baking soda
- 2 tsp baking powder
- 1 $\frac{1}{2}$ tsp salt
- 1 $\frac{1}{2}$ tsp cinnamon
- $\frac{1}{2}$ tsp nutmeg
- 1 cup chopped walnuts

Streusel Topping:

$\frac{1}{2}$ cup all-purpose flour

$\frac{1}{2}$ cup brown sugar

$\frac{1}{4}$ cup cold butter, cubed

$\frac{1}{2}$ tsp cinnamon

» Cut together until crumbly.

Sprinkle evenly over batter before baking.

Tips for Best Results:

» Toast the nuts in a 350°F oven for 5-7 minutes before adding to enhance flavor.

» Very ripe bananas (heavily speckled) yield the richest banana flavor.

» Avoid overmixing after adding flour to keep the crumb tender.

» If you like a crunchier topping, increase streusel butter to $\frac{1}{2}$ cup.

DIRECTIONS

1. Preheat oven to 350°F (175°C). Grease and line a 13x18-inch sheet pan with parchment paper.
2. Cream the butter and sugars in a large mixing bowl on medium speed until light and fluffy (3-5 minutes).
3. Add eggs one at a time, beating well after each addition to fully incorporate.
4. Mix in the bananas, vanilla, and buttermilk until combined.
5. In a separate bowl, whisk together flour, baking soda, baking powder, salt, cinnamon, and nutmeg.
6. Gently fold the dry ingredients into the wet mixture until just combined — do not overmix.
7. Fold in the toasted nuts with a spatula.
8. Spread batter evenly into the prepared pan. Sprinkle streusel topping evenly over the surface.
9. Bake for 35-40 minutes, or until a toothpick inserted in the center comes out clean.
10. Cool completely in the pan before cutting into bars for neat edges.