



## Banana Chocolate Chip Bundt Cake

The bananas in this coffeecake enhance the flavor and texture. You can serve this at a brunch, breakfast or even a tea. You can dust it with powdered sugar or a cream cheese glaze to complete it.

Yield: 12 servings

Preheat oven to 350°F

10-cup Bundt pan, sprayed with a non-stick spray

### *Streusel Topping*

1/2 cup	brown sugar, light packed	4 tbsp	unsalted butter, melted
1/4 cup	all-purpose flour	1/2 cup	pecans, chopped

In a medium bowl, combine the brown sugar, all-purpose flour, butter and pecans together. Sprinkle about 1/3 of the mixture into the bottom of the prepared pan.

### *Cake*

1/4 cup	unsalted butter, room temperature	2-1/4 cups	all-purpose flour
		2 tsp	baking powder
8 oz	cream cheese, room temperature	1 tsp	baking soda
		1/4 tsp	sea salt
1-1/4 cups	granulated sugar	1/4 cup	whole milk
2 large	eggs	1 cup	semi-sweet chocolate pieces
2 large	bananas, over ripe		
1 tsp	pure vanilla extract		

1. In a large mixing bowl, fitted with paddle attachment, beat butter and cream cheese until smooth. Add sugar, beating until light and fluffy. Mix in the eggs one at a time, beating well after each addition, mix in the bananas and vanilla.
2. Meanwhile, in a medium bowl, whisk flour, baking powder, baking soda and salt. Add it to the above, alternately with the milk starting and ending with the flour. Take off of the mixer and fold in the remaining streusel mixture and chocolate pieces.
3. Pour into a prepared pan. Bake until a toothpick inserted into the center of the cake comes out clean, about 70-80 minutes. Cool 10 mins and invert.