

# Cherrybrook Kitchen®

**Banana Coffee Cake with Crumb Topping** (dairy free, egg free, nut free)

**You will need:**

**Topping:**

3/4 C flour

1/2 C brown sugar

1 Tbs. cinnamon

6 Tbs. margarine\*

**Cake:**

1 box of Cherrybrook Kitchen yellow cake mix

3/4 C water

3 medium ripe bananas-mashed

3 Tbs. margarine, melted

1 tsp. cinnamon

**Directions:**

1. Preheat oven to 350 degrees. Spray a 9" X 9" pan with cooking spray.
2. Mix first 4 topping ingredients, and cut in margarine to make crumbs.
3. In a large mixing bowl, combine mashed bananas, melted margarine, cinnamon and cake mix. Batter will be fairly thick.
4. Spread into pan and cover with topping. Bake 40-45 minutes or until a toothpick inserted into the center comes out clean.

**ENJOY!**

**Makes 12 servings**

\* You may substitute butter according to your needs.