

Bakers Banquet



Banana Bread Cobbler

For the Cake

1 cup (120 grams) self-rising flour (see introduction if you don't have any)
3/4 cup (150 grams) granulated sugar
1 cup milk (any percentage)
1 teaspoon vanilla extract
1/2 cup (113 grams) unsalted butter, melted
3-4 medium bananas, any ripeness will do (I used overripe bananas)

For the Streusel Topping

1/2 cup (100 grams) packed brown sugar
1/2 cup (60 grams) self-rising flour (see introduction if you don't have any)
1/2 cup (113 grams) unsalted butter, softened
1 cup (99 grams) uncooked old fashioned rolled oats
1/2 cup (85 grams) pecans, chopped and toasted (optional)

For the Cake

Preheat oven to 375°F. Lightly grease an 8 inch square baking dish with baking spray.

Whisk together the flour, sugar and milk until combined. Whisk in the melted butter. Pour into the prepared pan. Top with banana slices. It's ok if they overlap.

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For the Streusel

Stir together the brown sugar, flour and butter until crumbly

Stir in oats and pecans. Set aside.

Sprinkle the streusel on top of the bananas. Bake for 40-45 minutes or until brown.