

# BROWN BUTTER BANANA CRUMB CAKE

## INGREDIENTS:

- 1 box (21 oz/595 g) Krusteaz® Cinnamon Swirl Crumb Cake & Muffin Mix  
Additional ingredients as listed on the package (water, oil, eggs, and cinnamon topping, included in mix)
- 1¼-1½ teaspoons (6.4-7.5 g) LorAnn® Better Than Extracts™ Brown Butter Bakery Emulsion (Adjust to taste, adding more for a bolder brown butter flavor)
- 2 medium ripe bananas, sliced



## DIRECTIONS:

1. Preheat oven to 350°F (176°C). Line or lightly grease an 8 × 8-inch baking pan.
2. Stir together water, oil, egg and cake mix according to the package directions. Add LorAnn Brown Butter Bakery Emulsion to the batter and stir just until incorporated.
3. Spread about half of the batter evenly into the prepared pan. Layer half of the banana slices over the batter and sprinkle with half of cinnamon topping (included in the baking mix).
4. Spread the remaining batter over the banana layer. Sprinkle with the remaining cinnamon topping and gently press the topping into the surface. Arrange the remaining banana slices on top.
5. Bake for 40-45 minutes, or until the top is set and a toothpick inserted in the center comes out clean. If the topping begins to brown too quickly, loosely tent with foil during the last 10 minutes of baking.
6. Cool completely in the pan before slicing and serving.

## For Storage and Serving:

1. Let the cake cool completely before slicing for clean, even pieces.
2. Store tightly covered at room temperature for up to 2 days or refrigerate for up to 5 days.
3. Bring refrigerated slices to room temperature before serving for best texture.
4. Freeze: Wrap individual slices tightly and freeze for up to 2 months. Thaw at room temperature.