

Banana Coffee Cake www.easy-cake-recipes.com

Ingredients:

- 1 (8 ounce) package cream cheese, softened
- 1/2 cup butter or margarine, softened
- 2 eggs
- 1 1/4 cups sugar
- 1 cup ripe bananas, mashed
- 1 teaspoon vanilla extract
- 2 1/4 cups all-purpose flour
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon baking soda

Ingredients for the Topping:

- 1 cup chopped pecans
- 2 tablespoons sugar
- 1 teaspoon cinnamon

Instructions:

1. In a mixing bowl, beat the cream cheese, butter and sugar.
2. Add eggs, one at a time, beating well after each addition.
3. Add the bananas and vanilla. Combine flour, baking powder and baking soda; gradually add to the creamed mixture.
4. Combine topping ingredients; add half to batter.
5. Pour into a greased 13x9x2-inch baking pan.
6. Sprinkle with the remaining topping.
7. Bake at 350° F for 25-30 minutes or until a toothpick inserted near the center comes out clean.
8. Cool on wire rack.