

Cinnamon Roll Banana Bread

150–170 Min

Ingredients 14 Portions

= Kotányi Produkte

250 g	Flour (150 g plain flour, the remainder coarse flour)
1 tsp	Baking soda
0.5 tsp	Cinnamon, Ground
0.25 tsp	Archive: Table Salt
120 g	Brown sugar
60 g	Butter, softened at room temperature
2	Large eggs, at room temperature
345 g	Mashed bananas (about 4 medium or 3 large bananas)
80 g	Greek yogurt

Cinnamon Swirl

50 g	Butter
50 g	Brown sugar
1.5 tsp	Cinnamon, Ground

Cream Cheese Frosting

20 g	Butter, at room temperature
60 g	Cream cheese
50 g	Powdered sugar

Preparation

1. Preheat the oven to 175 °C. Line a 23 × 12 cm metal loaf tin with baking paper. In a medium bowl, combine the flour, baking soda, cinnamon and salt. Set aside.
2. In another bowl, beat the butter and sugar until smooth and creamy, about 3 minutes. With the mixer running, add the eggs one at a time, mixing well after each addition.
3. Add the mashed bananas and yogurt and mix until combined. Finally, gradually fold in the dry ingredients until there are no visible lumps of flour, but do not overmix.
4. Melt the butter, then add the sugar and cinnamon and mix well. Spoon half of the banana bread batter into the loaf tin. Pour over the cinnamon and sugar mixture, then add the remaining batter. Use a knife to create a swirl pattern, then transfer to the oven.
5. Bake for 55–65 minutes. The bread is done when a toothpick inserted into the centre comes out clean with only a few small moist crumbs. Remove the bread from the oven and leave it to cool in the tin for 1 hour. Remove it from the tin and transfer it to a wire rack to cool completely.
6. For the frosting, combine all the ingredients in a small bowl. Spread the frosting over the bread, slice and serve.

