

Enjoy a sweet treat this Fall



Desserts

Pumpkin Banana Bread with Streusel

Prep Time: 30 min

Cook Time: 40 min

Total Time: 1 hour 10 min

Calories: 3133 kcal

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Ingredients

1-1/2 cups all-purpose flour

2 ripe bananas

1 cup pumpkin puree

1/2 cup light brown sugar

6 Tbsp. unsalted butter (melted & cooled)

1/4 cup coconut sugar

1 tsp. baking soda

1/2 tsp. sea salt

1/2 tsp. pumpkin spice

1/2 tsp. cinnamon

2 large eggs

Streusel

1/2 cup all-purpose flour

1/2 tsp. cinnamon

1/2 cup light brown sugar

6 Tbsp. cold butter cubed

Instructions

1. Preheat oven to 350 degrees F. Spray 9" x 5" loaf pan with cooking spray and line with parchment paper (optional).
3. In large bowl, whisk together bananas, pumpkin, butter, brown sugar, coconut sugar and eggs until blended.
4. In medium bowl, mix flour, baking soda, salt, cinnamon and pumpkin spice. Add to wet mix. Gently fold until fully combined.
5. Transfer batter to loaf pan. Smooth top with spatula.
6. In small bowl, combine flour, sugar, cinnamon and cold butter. Use hands to mix into crumble.
7. Sprinkle crumble over loaf pan, spreading evenly. Bake 40 to 45 minutes, until toothpick inserted in center comes out clean. Let cool 15 minutes before removing.