

Banana Snack Cake with Coconut, Chocolate and Pecan Streusel

Ingredients:

1/2 cup sweetened flaked coconut
1/4 cup all-purpose flour
1/4 cup old-fashioned rolled oats
1/4 teaspoon baking powder
2 tablespoons light-brown sugar
1/4 teaspoon kosher salt
3 tablespoons unsalted butter, at room temperature
1/2 cup chopped pecans
6 tablespoons (3/4 stick) unsalted butter, at room temperature, plus more for the pan
1 1/2 cups all-purpose flour
1 1/4 teaspoons baking powder
1/2 teaspoon kosher salt
1/4 teaspoon baking soda
1 cup mashed bananas (from 3 extra-ripe bananas)
1/2 cup sour cream, at room temperature
1/2 cup granulated sugar
2 large eggs, at room temperature
1 teaspoon pure vanilla extract
4 ounces semisweet chocolate, chopped
1/2 cup sweetened flaked coconut

Directions:

For the streusel: Combine the coconut, flour, oats, baking powder, brown sugar and salt in the Bosch bowl. Add the butter and jog the whips to mix the flour mixture until it is evenly moistened. Add the pecans and toss to combine. Set aside.

For the cake: Preheat the oven to 350 degrees F. Butter an 8-inch square baking pan. Line it with parchment paper with a 2-inch overhang on two sides.

In a separate bowl, whisk together the flour, baking powder, salt and baking soda. In a small bowl, stir together the banana and sour cream. In the Bosch bowl using the whips or cake paddles, beat the butter and granulated sugar on speed 3 until fluffy, about 2 minutes. Add the eggs one at a time, beating after each addition. Beat in the vanilla.

Stir in half of the flour mixture, then the banana mixture and then the remaining flour mixture. Fold in the chocolate and coconut. Transfer the mixture to the prepared pan. Top with the streusel mixture. Bake the cake until a toothpick inserted into the center comes out with moist crumbs attached, 40 to 45 minutes. Transfer to a rack to cool completely. Lift the cake out of the pan using the parchment paper and cut into squares to serve.

