

## **BANANA BREAD WITH ESPRESSO GLAZE**

*(from How Sweet It Is)*

*for the bread:*

1 + 2/3 cups whole wheat pastry flour  
1 teaspoon baking soda  
1 teaspoon espresso powder  
1/2 teaspoon salt  
1/4 teaspoon cinnamon  
2 large eggs  
1 cup loosely packed brown sugar  
1/3 cup milk  
1/2 cup coconut oil, melted and slightly cooled  
4 bananas, mashed  
1 teaspoon vanilla extract  
coarse sugar, for sprinkling

*for the espresso glaze:*

1 1/2 cups powdered sugar  
2 ounces freshly brewed espresso  
1 teaspoon milk  
1/2 teaspoon vanilla extract

Heat oven to 325 degrees F. Spray a 9x5 inch loaf pan with nonstick spray.

In a small bowl, whisk well the flour, baking soda, cinnamon and salt. In a large bowl, whisk together the eggs and brown sugar until smooth. Add the milk and coconut oil, mixing until combined. Stir in the mashed bananas and vanilla extract. Slowly stir in the dry ingredients and mix until just combined. Pour batter in the greased loaf pan. Top with coarse sugar.

Bake for 75 to 85 minutes, or until the center is set. If the streusel begins to brown, tent the bread with aluminum foil. Remove the bread and let it cool in the pan for 20 minutes. Turn the bread out on a plate or cutting board and let it cool completely before glazing.

Whisk together the ingredients until a smooth, drippy glaze forms. If the mixture is too thin, you can thicken it by adding a little more powdered sugar. If it seems too thick, add 1 teaspoon of milk at a time, whisking to combine. Pour it over the banana bread and let it set for at least 30 minutes before slicing it.