

RUM & RAISIN BANANA BREAD

I n g r e d i e n t s

- * 2 cups all purpose flour
- * 1 1/2 teaspoons baking soda
- * 1 1/3 cups sugar
- * 1/4 teaspoon salt
- * 1/2 cup softened butter
- * 1 cup mashed banana
- * 1 cup raisins
- * 2 eggs
- * 1/4 cup sour cream
- * 3 teaspoons rum
- * 1/2 teaspoon almond extract



D i r e c t i o n s

1. Preheat the oven to 350F. Allow the raisins to soak in a cup of hot water while preparing the rest of the ingredients.
2. Cream the butter and sugar together in a mixing bowl.
3. Add the eggs and beat until light and fluffy.
4. Add the rum, sour cream and almond extract and mashed bananas. Mix everything together really well.
5. In another bowl, combine the flour, baking soda and salt.
6. Slowly add the flour mix into the wet ingredients and stir well. Finally, drain the raisins and add into the mix.
7. Pour the mixture into prepared loaf pan and bake at 350F for approximately 1 hour or until a toothpick inserted into the middle of the loaf comes out clean.
8. Allow to cool in the loaf pan for 10 minutes before placing on a wire cooling rack to cool fully. Alternatively, serve warm and spread with a little unsalted butter.

For More Recipes Visit: Banana-Bread.biz