

Jamaican Banana Bread

Ingredients

- 9 Tbsp butter softened
- 3/4 cup unsalted pecans, divided
- 1/4 cup raisins
- 2 cups flour, divided
- 1 Tbsp baking powder
- 1/4 tsp nutmeg
- 1/2 tsp salt
- 2 large bananas
- 1 tsp vanilla extract
- 1/2 cup sugar
- 1 egg

Directions

Preheat oven to 350°F. Using 1 Tbsp of butter, grease the bottoms and side of a loaf pan.

Chop 1/2 cup of pecans and place them in a small bowl. Add raisins and 1 Tbsp of flour and toss together. Set aside.

Sift the remaining flour, baking powder, nutmeg and salt together into a medium bowl and set aside.

Mash the bananas in a small bowl and then mix in the vanilla extract. Set aside.

Using an electric mixer, cream together the remaining 8 Tbsp of butter and the sugar until light and fluffy. Add the egg and mix well. Add 1/3 of the flour mixture and mix until combined. Add 1/3 of the mashed bananas and mix. Repeat alternating 1/3 flour and 1/3 bananas. Stir in the pecan/raising mixture.

Transfer the batter into the pan. Decorate the top with the remaining pecans.

Bake for 50-70 minutes or until a tester comes out clean. Remove and let cool for 5 minutes before unmolding.