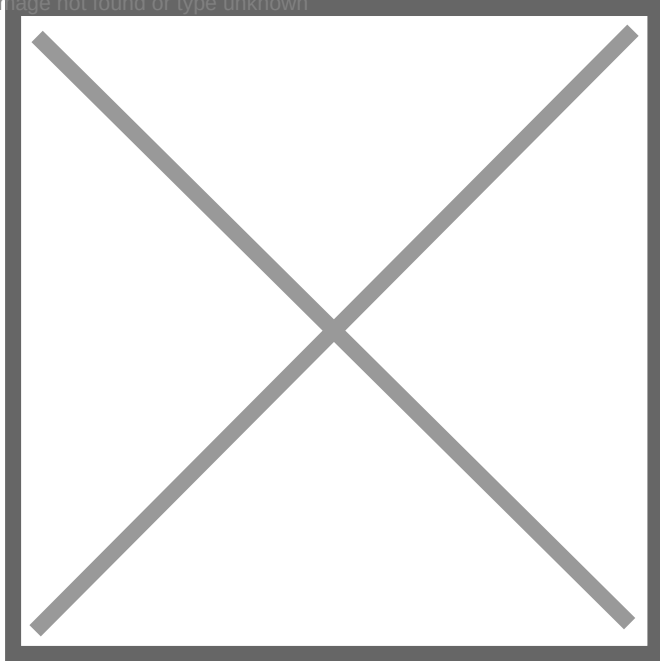




## We Be Jammin39 Jamaican Banana Bread

Jacob · 28/09/2024

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### Prep Time

1 hr

### Difficult

Medium

### Servings

2 hrs 45 mins

### Description

A delicious and tropical twist on the common and bland banana bread So good you will never bake another runofthemill banana bread Serve and watch the happy faces

### Ingredients

- - 2 tablespoons unsalted butter
- softened - 2 tablespoons cream cheese - 1 cup white sugar - 1 egg - 2 cups all-purpose flour - 2 teaspoons baking powder -  $\frac{1}{2}$  teaspoon baking soda - ? teaspoon salt - 1 cup mashed overripe bananas -  $\frac{1}{2}$  cup milk - 2 tablespoons dark rum
- or rum flavoring -  $\frac{1}{2}$  teaspoon lime zest - 2 teaspoons lime juice - 1 teaspoon vanilla extract -  $\frac{1}{4}$  cup chopped toasted pecans -  $\frac{1}{4}$  cup flaked coconut -  $\frac{1}{4}$  cup brown sugar - 2 teaspoons unsalted butter - 2 teaspoons lime juice - 2 teaspoons dark rum
- or rum flavoring - 2 tablespoons chopped toasted pecans - 2 tablespoons flaked coconut

### Instructions

1. Preheat oven to 375 degrees F (190 degrees C). Lightly grease two 8x4 inch loaf pans. Beat together 2 tablespoons of softened butter and cream cheese in a large bowl until fluffy. Slowly beat in sugar until well incorporated. Add the egg and mix well. Sift together the flour
2. baking powder
3. baking soda
4. and salt in a separate bowl. In a different bowl
5. mix together the bananas
6. milk
7. 2 tablespoons rum
8. lime zest
9. lime juice
10. and vanilla extract; stir well. Pour 1/3 of the flour mixture into the butter and mix well. Mix in 1/2 of the mashed bananas. Continue with another 1/3 of the flour
11. followed by the remaining banana mixture
12. and finally the remaining flour. Fold in 1/4 cup pecans and 1/4 cup coconut flakes. Pour the mixture into the loaf pans
13. and bake in the preheated oven until a toothpick inserted into the center comes out clean
14. about one hour. When finished
15. cool for 10 minutes in the pan
16. remove
17. and finish cooling on a wire rack. After you take the banana bread out of the oven
18. prepare the topping by stirring together the brown sugar
19. remaining butter
20. lime juice
21. and 2 teaspoons of rum in a small saucepan over medium-high heat. Bring to a simmer stirring constantly; cook until the sugar has dissolved and the mixture is smooth
22. about one minute. Remove from heat
23. and stir in 2 tablespoons pecans
24. and 2 tablespoons coconut. Spoon this topping over the loaves while they are still warm. The topping will harden slightly when the loaf cools.