

Banana Raisin Bread

Serves: About 10 slices

Ingredients:

Golden raisins: ½ cup
Dark rum: 6 tbsp
All-purpose flour 1 cup + 2 tbsp
Baking powder: 2 tsp
Baking soda: ½ tsp
Salt: ½ tsp
Unsalted Butter: ½ cup
Sugar: ½ cup
Eggs: 2 big
Bananas: 4 Dole (small) very ripe and mashed
Walnuts: 1/4 heaped cup
Vanilla extract: 1 tsp
Loaf Pan: 9 x 5" lined with a paper insert or lined with parchment paper

How I did it:

1. In a pan, bring the raisins and rum to boil. Turn off and leave it for 1 hour to soak up the liquid. Strain the excess liquid.
2. Pre-heat oven to 170 deg C.
3. In a bowl, put the flour, baking powder, baking soda and salt. Sieve through once to ensure they are combined well.
4. Warm up the butter enough to get it melting. Don't overheat.
5. Add the butter and sugar to a large steel mixing bowl. Beat this mixture well until it is thoroughly blended. The color will turn pale. I did this using an electric beater for about 15 mins. The time will vary, depending on the equipment used.
6. Break the eggs and beat it in the sugar+butter mixing bowl above – one by one.
7. Now beat in the mashed bananas.
8. Using a wooden spoon, combine the raisins, walnuts and the vanilla extract.
9. Next, add the flour mixture in 1/3rd portions, combining it well after every addition.
10. Now pour this mixture into the prepared loaf pan.
11. Place the loaf pan in the centre of the oven, with both heat sources on. I placed the loaf pan closer to the top heat source.
12. Bake for 1 hour. The original recipe says it should take anywhere between 1 hour to 1 hour 15 mins. It will depend on your oven. Therefore, it is advisable to check at the 50 min mark. If it is done, an inserted toothpick will come out clean.
13. As soon as it is done, using your mittens, place the loaf pan out to cool. Do not take out the banana bread out of the pan until it has cooled down.
14. Once cool, cut into slices and enjoy ☺

Notes:

1. Use eggs that are at room temperature and not straight out of the fridge.
2. Same goes for butter, keep the butter out to come down to room temperature a couple of hours before baking.
3. Place the loaf in the middle level, though, closer to the top heat source than the bottom heat source.
4. The original recipe says that even though it rum is used, it is safe for kids to consume as the alcohol doesn't pervade through.