

(Dorie's) Jan. 2019

Toffee - Banana Rum Bread 350°

2 1/2 c. flour

1 c. sugar

3 1/2 Tsp. baking Powder

1 tsp. salt

1/2 c. + 2 TBS. milk

1/4 c. Veg. oil

2 TBS. Rum

1- egg

1 c. mashed banana
(about 3-med)

1 c. chop. nuts

1/3 c. Heath Bits

Q-Brickle

Grease and flour two - 8 1/2 x 4 1/2 Baking Pans

Stir together, flour, baking powder + salt -

Mix milk, oil, Rum + egg w/ Banana.

With a spoon blend into - dry mixture - Add nuts -

Spread 1/4 c. of batter in bottom of each pan -

Sprinkle 1/2 c. of Toffee Bits over batter in each pan -

Gently spread about 1 c. Remaining batter in each pan -

Sprinkle remaining bits over the top -

Bake 30 - 35 min - Cool 10 min. before removing from the pan -