

Becky Burress's Banana Nut Bread Recipe

INGREDIENTS

1 $\frac{3}{4}$ cup	All-Purpose Flour
1 $\frac{1}{2}$ cup	Sugar
1 tsp	Baking Soda
$\frac{1}{2}$ tsp	Salt
2	Eggs
2	Ripe Medium Bananas (1 cup)
$\frac{1}{2}$ cup	Oil
$\frac{1}{4}$ cup + 1 tbsp	Buttermilk
1 tsp	Vanilla Extract
1 cup	Chopped Walnuts or Pecans
$\frac{1}{4}$ cup	Spiced Rum

DIRECTIONS:

In a large bowl, stir together dry ingredients.

In another bowl combine eggs, bananas, oil, buttermilk, vanilla and spiced rum. Add to the dry ingredients and stir just to combine.

Pour into oiled and sugared loaf pan, bake at 325°F for 1 hour and 20 minutes, but check frequently. **Do not overcook!**

Enjoy!

