

JAMAICAN BANANA BREAD

Jamaican banana bread recipe this classic fat-free bread is perfect anytime you can cut it into slices and serve it with cheese or whatever it is healthy and delicious

* Y'll need just :

- ☞ 2 cups ripe banana
- ☞ 2 cup plain yogurt
- ☞ 3 tsp dark rum
- ☞ 1 tsp vanilla extract
- ☞ 1 cup flaked coconut
- ☞ 3 cups flour
- ☞ 1 tsp baking soda
- ☞ 1 tsp salt
- ☞ 1 cup granulated sugar
- ☞ 1 cup butter
- ☞ 3 large eggs

– Cooking spray

- ☞ 1 tsp sweetened coconut
- ☞ 1 cup powdered sugar
- ☞ 2 tsp fresh lime

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* Preparation :

I – Preheat oven to 350°. Softly spoon flour into dry measuring cups; level with a knife. mix flour/baking soda/ and salt, stirring with a whisk.

II – Put granulated sugar and butter in a big bowl; whisk with a mixer . Add eggs, beating well after every addition . And add banana/ yogurt/ rum/ and vanilla; whisk until mixed . Add flour mixture; stir in cup coconut . Spoon batter into a loaf pan ; spray with tsp coconut.

III – Bake at 350° about 1 hour . Cool in pan 12 minutes on a wire . Mix powdered sugar & juice, stirring with a whisk; drizzle over warm bread. Let it Cool completely .

BON APPETITE !