



## Northern Oasis Spirits - Riverbank Spiced Rum Boozy Banana Bread

### Ingredients:

1 cup sugar  
1/3 cup unsalted butter  
2 eggs  
4 mashed ripe bananas  
1/4 cup water  
1/4 cup Northern Oasis Riverbank Spiced Rum  
1 2/3 cups all-purpose flour (not self-rising)  
1 teaspoon baking soda  
1/2 teaspoon salt  
1/4 teaspoon baking powder  
1 cup chopped pecans

### Directions:

Heat oven to 350 degrees and grease the bottom of a bread loaf pan.  
Mix sugar and butter until well blended in a large mixing bowl, stir in eggs and blend well. Add bananas, Northern Oasis Riverbank Spiced Rum and water, and mix until well blended. Stir in flour, baking soda, salt, and baking powder until just moistened, fold in pecans.  
Pour into the loaf pan and bake for 50-60 minutes until a toothpick inserted in center comes out clean. For a bundt pan cook for 30 minutes or until toothpick is clean.  
Let cool for 5 minutes, remove from pans and cool on wire racks prior to slicing.