

Caribbean Rum Pineapple Banana Bread Cups

Ingredients:

- 2 whole Overripe Bananas Mashed
- $\frac{1}{2}$ cup Paradise Holiday Fruit Tropical Pineapple
- $\frac{1}{4}$ cup Caribbean Rum For rum-soaked pineapple
- $\frac{3}{4}$ cup Brown Sugar packed
- 1 large Egg
- $1\frac{1}{2}$ cups All Purpose Flour
- $\frac{1}{4}$ cup Melted Butter unsalted
- 1 tsp Baking Soda
- $\frac{1}{4}$ cup Salted Roasted Cashews (Optional)
- $\frac{1}{2}$ tsp Salt
- 1 container Coconut Whipped Cream
- 4 to 6 tbsp. Toasted Coconut Flakes (Optional)



Directions:

Soak your pineapple in the rum for 8 to 12 hours (or overnight if desired) in an airtight container.

Pre-heat your oven to 325 degrees and grease your loaf pan. In a large bowl mash 2 spotted overripe bananas. Now add a splash of vanilla extract, 1 large egg, brown sugar, and melted butter to the mashed bananas and stir to combine.

Whisk together all-purpose flour, baking soda, and salt in a small bowl. Now add your dry ingredients to the mixing bowl with the wet ingredients/banana mixture. Stir these together with a rubber spatula until just barely combined.

Now remove your pineapple from the soaking rum with a slotted spoon and toss it into the batter along with (optional) a handful of chopped salted cashews. Stir these in until just combined. Batter will be thick and lumpy.

Pour batter into a greased loaf pan and bake in a 325-degree oven for 45 minutes to an hour or until toothpick inserted comes out clean. When baking time is up, wait 10 minutes then remove bread from the pan and let cool completely.

To serve: Slice the loaf and then cut the slices into 1-inch cubes and serve in a small cup. Top the banana bread cups with coconut whipped cream and toasted coconut flakes. Enjoy immediately.

NOTES:

Alternatively, you might serve the banana bread loaf warm with scoops of coconut ice cream!