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## *Nigella Lawson's Banana Bread*

- 1/2 cup or more raisins
- 3 oz (6 TBS) bourbon or rum
- 1 cup plus 2 TBS all purpose flour
- 2 tsp baking powder
- 1/2 tsp baking soda
- 1/2 tsp salt
- 1/2 cup unsalted butter (1 stick or 4 oz)
- 1/2 cup sugar
- 2 large eggs
- Very ripe bananas, mashed about 3 to 4
- 1/4 cup chopped walnuts (I used pecans)
- 1 teaspoon vanilla extract
- 1 teaspoon banana extract

An hour or more before you want to make this, put 1/2 cup (or more if you like it) raisins and the bourbon or rum in a small saucepan and bring to a boil. Remove from heat, cover, and let plump for an hour or more. Drain. When they are ready, preheat oven to 325 F. Butter and flour loaf pan. Put flour, baking powder, baking soda, and salt in a small bowl and mix to combine. Melt the butter in a large bowl. Add the sugar and beat until blended. Beat in the eggs one at a time, then the mashed bananas. Then stir in the walnuts, drained raisins, and vanilla and banana extract.

Add flour mixture 1/3 at a time to combine. Scrape into the loaf pan and bake in the middle of the oven for 1 to 1 1/4 hours, till it tests clean(ish). Cool the pan on a rack and slice to serve.