



Toffee Bread

This breakfast bread is threaded with lovely bits of tasty toffee! This is the breakfast bread you never knew you totally needed. Oh and did we mention that it has a splash of dark rum as well?

INGREDIENTS

1 1/2 cups flour
3/4 cup sugar
1 tsp baking powder
1 tsp baking soda
1/2 tsp salt
1 cup mashed ripe banana
3/4 cup plain fat-free Greek yogurt, at room temperature
1/4 cup unsalted butter, melted and slightly cooled

1 large egg, lightly beaten
2 Tbsp dark rum
1 tsp vanilla extract
1/2 cup @farmfreshnuts chopped pecans
1/2 cup toffee bits
Topping
1/4 cup toffee bits

INSTRUCTIONS

Preheat oven to 350°F and line a 9 x 5-inch loaf pan with parchment paper, letting excess extend over sides of pan. Spray parchment paper lightly with nonstick spray.

For the bread, whisk together flour, sugar, baking powder, baking soda, and salt in a large bowl. Make a well in the center of the mixture. Combine mashed banana, yogurt, melted butter, egg, rum, and vanilla in a medium bowl; add to flour mixture and fold in until almost combined. Fold in pecans.

Scrape half the batter into prepared pan and smooth with an offset spatula. Tap pan sharply to remove air bubbles, and sprinkle 1/2 cup toffee bits over batter. Add remaining batter, smooth with an offset spatula, and tap pan sharply. Sprinkle with remaining 1/4 cup toffee bits.

Bake for 55 to 60 minutes, until bread is golden and springs back to the touch (if desired, tent with foil after 40 minutes of baking time to prevent over-browning). Bread is done when a toothpick inserted in the center comes out clean or with a few crumbs attached. Cool in pan on a wire rack for 15 minutes; carefully lift bread from pan and cool completely.