Amanda's Atomic Home

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JAMAICAN POUND CAKE

1	Large Ripe Banana
2	Eggs
¼	Cup Jamaican Rum
1	Package Pound Cake Mix
½	Cup Dairy Sour Cream
1/8	Teaspoon Nutmeg
3	Tablespoons Sliced Almonds

DIRECTIONS

1. Mash banana to make ½ cup.
2. Blend with eggs and rum.
3. Beat into pound cake mix until smooth.
4. Beat in sour cream and nutmeg.
5. Butter a loaf pan, sprinkle with almonds.
6. Pour cake batter into pan.
7. Bake in a 325 degree oven for 70 to 75 minutes.
8. Place on a wire rack and cool 10 minutes before removing from pan.