

Nana's Banana Bread

Ingredients:

1 $\frac{3}{4}$ cups flour

1 $\frac{1}{4}$ teaspoons baking powder

$\frac{1}{2}$ teaspoons baking soda

$\frac{3}{4}$ teaspoon salt

$\frac{1}{3}$ cup shortening

$\frac{2}{3}$ cup sugar

2 slightly beaten eggs

1 cup mashed bananas

(2 to 3 bananas)



1. Preheat oven to 350°.
2. Sift flour, measure and add baking powder, soda, and salt, sift again.
3. Cream shortening.
4. Add sugar gradually continue beating until light and fluffy.
5. Add eggs and mix until smooth.
6. Add dry ingredients alternately with the mashed banana, stirring fast enough to combine thoroughly. Do not beat.
7. Turn into a greased loaf pan (9 $\frac{1}{2}$ x 5 $\frac{1}{2}$) or angel cake pan and bake for about 1 hour.

Makes 1 loaf

Alternative:

Banana muffins – use muffin pan layered with muffin cups.

Cooking time 20-25 minutes

Makes about 12

