

Banana Bread

Creamed ingredients:

1/3 cup shortening (like Crisco)
1/2 cup sugar
2 eggs (lightly beaten)

Dry ingredients:

1 3/4 cups sifted all-purpose flour
1 teaspoon baking powder
1/2 teaspoon soda
1/2 teaspoon salt

Banana ingredient:

1 cup masked ripe banana (depending on size of bananas, 3-6 bananas)

Optional ingredients:

1/2 cup chopped walnuts, pecans, or dates

Cream together shortening and sugar, add eggs and beat well.

In separate bowl, sift together dry ingredients.

Add dry ingredients to creamed mixture alternately with banana, blending well after each addition.

Stir in optional nuts.

Pour into well-greased 9x5x3-inch loaf pan.

Bake at 350 degrees 45 to 50 minutes or till done (toothpick or knife comes out clean).

Remove from pan, cool on rack.

Wrap and store overnight.

Can also make these in the aluminum loaf pans or mini loaf pans, adjust cooking time as needed (will be less).

The little ones make great Christmas gifts.

Contributed by: Cheryl Schmit