



Banana Nut Bread

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| 1 3/4 cup | flour |
| 1 1/4 teaspoon | baking powder |
| 1/2 teaspoon | baking soda |
| 2 tablespoons | milk |
| 2/3 cup | sugar |
| 1/3 cup | shortening |
| 2 | eggs |
| 1 cup | mashed bananas |
| 1/2 cup | chopped nuts (optional) |

Whisk together flour, baking powder, baking soda and teaspoon salt. Set Aside

In a mixing bowl, cream sugar and shortening until light and fluffy, scraping sides of bowl often. Add eggs, one at a time, and the milk, beating till smooth after each addition. Add flour mixture and banana alternately to creamed mixture, beating till smooth after each addition. Fold in nuts.

Turn batter into a lightly greased 8x4x2 inch loaf pan. Bake in a 350° oven for 60 to 65 minutes or until a wooden pick inserted in the center of the loaf, comes out clean. Cool in pan 10 minutes. Remove from pan; cool. Wrap and store in cool place.

May freeze for up to 1 month. Makes 1 loaf