

Banana Bread

Kurt

Yield: 1 loaf

Ingredients

- ¼ cups all-purpose flour
- 1 cup sugar
- 2 teaspoons baking powder
- ½ teaspoon baking soda
- ¼ teaspoon salt
- 1 cup mashed ripe banana (2 to 3 medium bananas)
- ½ cup shortening, margarine, or butter
- 2 tablespoons milk
- 2 eggs
- ¼ cup chopped nuts

Instructions

Preheat oven 350°

1. In a large mixer bowl combine 1 cup of the flour, the sugar, baking powder, baking soda, and salt. Add mashed banana; shortening, margarine or butter; and milk. Beat with an electric mixer on low speed till blended, then on high speed for 2 minutes. Add eggs and remaining flour; beat till blended: Stir in nuts.
2. Pour batter into a greased 8x4x2 inch loaf pan. Bake for 55 to 60 minutes or till a toothpick inserted near the center comes out clean. Cool for 10 minutes on a wire rack. Remove from the pan; cool thoroughly on a wire rack. Wrap and store overnight before slicing.