

Helen's Banana Bread

Ingredients

- 1/4 cup shortening
- 3/4 cup sugar
- 1 egg
- 1/2 tsp baking soda
- 3 Tbsp buttermilk
- 2/3 cup mashed banana (~1 1/2 - 2 bananas)
- 2 cups sifted flour
- 1/2 tsp baking powder
- 1/4 tsp salt
- 1/2 cup chopped nuts

Instructions

1. Preheat oven to 350°F.
2. Cream shortening and sugar together.
3. Beat in egg.
4. Dissolve baking soda in buttermilk and add to creamed mixture.
5. Stir in mashed banana.
6. Sift together flour, baking powder, and salt; add to wet mixture and mix until combined.
7. Fold in chopped nuts.
8. Pour into a greased loaf pan and bake at 350°F for 55-60 minutes.

Kelens Banana Bread

350°

55-60 min

1/4 cup shortening	2/3 cup mashed banana
3/4 Cup sugar	2 cups sifted flour
1 egg	1/2 tsp baking powder
1/2 tsp. soda	1/4 tsp salt
3 tablespoon buttermilk	1/2 cup chopped nuts

