Banana Nut Bread

Makes 1 loaf

Ingredients

- 1 3/4 c Stone-Buhr sifted all-purpose flour
- 2 tsp baking powder
- 3/4 tsp salt
- 1/2 tsp baking soda
- 1/3 c butter or margarine
- 1/2 c firmly packed light brown sugar
- 2 eggs
- 1/2 c coarsely chopped pecans or walnuts
- 1 tsp grated orange rind
- 1 c mashed bananas (2 large)

Instructions

1. Sift flour once, measure, then add baking powder, salt, and soda and sift again.
2. Cream shortening, add sugar gradually, and cream together until light and fluffy.
3. Add eggs and beat well.
4. Stir in nuts and orange rind.
5. Add flour alternately with bananas, a small amount at a time, beating after each addition only until smooth.
6. Bake in a greased 9 x 5-inch loaf pan in a moderate oven (350°F) for 55 minutes or until done.
7. Store 6 hours or overnight before using.

banana nut bread

- 1¾ c Stone-Buhr sifted all-purpose flour
- 2 tsp baking powder
- ¾ tsp salt
- ½ tsp soda
- ⅓ c butter or margarine
- ½ c firmly packed light brown sugar
- 2 eggs
- ½ c coarsely chopped pecans or walnuts
- 1 tsp grated orange rind
- 1 c mashed bananas (2 large)

Sift flour once, measure, add baking powder, salt and soda and sift again. Cream shortening, add sugar gradually and cream together until light and fluffy. Add eggs and beat well. Stir in nuts and orange rind. Add flour alternately with bananas, a small amount at a time, beating after each addition only until smooth. Bake in greased 9 x 5-inch loaf pan in a moderate oven (350°) for 55 minutes or until done. Store 6 hours or overnight before using. Makes 1 loaf.

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