

Banana Nut Loaf

Ingredients

- 1/3 cup shortening
- 1/2 cup sugar
- 2 eggs
- 1 3/4 cups sifted enriched flour
- 2 tsp baking powder
- 1/2 tsp salt
- 1/4 tsp baking soda
- 1 cup mashed ripe banana
- 1/2 cup broken California walnuts

Instructions

1. Cream together shortening and sugar; add eggs and beat well.
2. Sift together dry ingredients; add to creamed mixture alternately with banana, beating well after each addition.
3. Stir in walnuts.
4. Pour into a well-greased 8 1/2 x 4 1/2 x 2 1/2-inch loaf pan.
5. Bake in a moderate oven (350°) about 1 hour or till done.
6. Remove from pan; cool on rack.

Banana Nut Loaf

The kind Grandma used to bake. Especially good if stored at least a day—

• • •
 $\frac{1}{3}$ cup shortening
 $\frac{1}{2}$ cup sugar
2 eggs

• • •
 $1\frac{3}{4}$ cups sifted enriched flour
2 teaspoons baking powder
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{4}$ teaspoon soda

• • •
1 cup mashed ripe banana
• • •

$\frac{1}{2}$ cup broken California walnuts

Cream together shortening and sugar; add eggs and beat well. Sift together dry ingredients; add to creamed mixture alternately with banana, beating well after each addition. Stir in walnuts. Pour into a well-greased $8\frac{1}{2} \times 4\frac{1}{2} \times 2\frac{1}{2}$ -inch loaf pan. Bake in moderate oven (350°) about 1 hour or till done. Remove from pan; cool on rack.

