



BEST BANANA BREAD

$\frac{3}{4}$ c. sugar

$\frac{1}{2}$ c. shortening

2 eggs

2 c. mashed bananas

1 $\frac{3}{4}$ c. flour, unsifted

4 tsp. baking powder

$\frac{1}{2}$ tsp. baking soda

$\frac{1}{2}$ tsp. salt

Preheat oven to 350 degrees. Grease a 9 x 5 inch loaf pan or a square or round 8-9 inch pan. Mix together all dry ingredients. Mix sugar, shortening and eggs until light and fluffy. Blend in the bananas. Add dry ingredients and stir just until smooth. Pour into greased pan. Bake approximately 50-60 minutes or until center springs back when lightly touched. Let cool on rack for 10 minutes before removing from pan.

Variations: Date-Nut Banana bread, add $\frac{1}{2}$ c. each dates and nuts with the bananas

Orange-Banana bread, add 1 T. grated orange rind with the shortening & sugar mixture.