

## Banana Bread



- 1 3/4 cups flour
- 2/3 cups sugar
- 2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1 cup mashed ripe bananas (2 to 3 medium bananas)
- 1/3 cup shortening, margarine or butter
- 2 tablespoons milk
- 2 eggs
- 1/4 cups chopped nuts or 1 cup chocolate chips / optional

In 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 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 or chocolate chips.

Pour batter into a greased 8x4x2 inch loaf pan. Bake 350 degrees for 55 to 60 minutes or till toothpick in center comes out clean. Cool for 10 minutes on wire rack. Remove from pan; cool thoroughly on wire rack. Wrap and store overnight before slicing.

Makes 1 loaf