

Banana Nut Bread

Doubled

1$\frac{3}{4}$ cups all-purpose flour	3$\frac{1}{2}$ c.
1$\frac{1}{4}$ teaspoons baking powder	2$\frac{1}{2}$ t
$\frac{1}{2}$ teaspoon baking soda	1 t
$\frac{2}{3}$ cup sugar	1$\frac{1}{3}$ c.
$\frac{1}{3}$ cup shortening	$\frac{2}{3}$ c.
2 eggs	4
2 tablespoons milk	4 T
1 cup mashed ripe banana	2 c.
$\frac{1}{4}$ cup chopped nuts	1 c. Oven 350°

$\frac{1}{2}$ Stir together flour, baking powder, soda, and $\frac{3}{4}$ teaspoon salt. Set aside.

In a mixer bowl beat sugar and shortening with electric mixer till light, scraping sides of bowl often. Add eggs, one at a time, and the milk, beating till smooth after each addition. Add flour mixture and banana alternately to creamed mixture, beating till smooth after each addition. Fold in nuts.

Turn batter into a lightly greased 8x4x2-inch loaf pan. Bake in a 350° oven for 60 to 65 minutes or till a wooden pick inserted near center comes out clean. Cool in pan 10 minutes. Remove from pan; cool. For easier slicing, wrap and store overnight. Makes 1.