

Banana Nut Bread

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Ingredients

1 3/4 cups all-purpose flour
1 1/4 tsp. baking powder
3/4 tsp. salt
1/2 tsp. baking soda
2/3 cup granulated sugar
1/3 cup vegetable shortening
2 eggs
2 Tbls. milk
1 cup mashed ripe bananas (about 3 med. bananas)
1/4 cup chopped walnuts
1 – 2 Tbls. butter OR margarine

Directions

Combine flour, baking powder, salt, and baking soda; set aside.
Beat together sugar and shortening with an electric mixer on medium speed for 5 minutes, scraping sides of bowl often.
Add eggs and milk, one egg/Tablesppoon at a time, while beating. Beat at medium speed for 1 minute.
Alternate adding flour mixture and banana while beating at low speed until all is combined.
Fold in nuts by hand.
Pour into greased loaf pan and bake in a 350 degree oven for 60 – 65 minutes.
Rub butter over the top of the hot loaf.