



June's Banana Bread Recipe

- 1 Loaf -

Ingredients:

1 Cup Sugar
2 Cups Ripe Bananas
½ Cup Crisco Shortening
2 Eggs

2 TBSP. Milk
1 tsp. Baking Soda
2 Cups Flour
½ tsp. Salt

Baking Instructions:

Adjust oven rack to center position. Preheat oven to 350 degrees. Grease loaf pan. Use two mixing bowls, one large, and one medium size to prepare the banana bread dough.

Place broken pieces of banana (about 2 cups) in the smaller mixing bowl. Use a potato masher or similar device to mash bananas. Mix in eggs, sugar, and milk with a large spoon.

Combine flour, salt and baking soda in the larger bowl. Cut in ½ cup of Crisco by the spoonful. Use the edge of the spoon or pastry a pastry (dough) cutter.

Pour the smaller bowl mixture into the larger bowl's dry ingredients. Stir liquid and dry ingredients until all traces of flour have been absorbed and soft dough has formed.

Pour banana bread dough into a greased loaf pan (preferably glass) and place on the center rack for 60 – 65 minutes. Check before an hour has elapsed to prevent burning. Some ovens operate hotter than others.

Remove from oven. Allow banana bread to cool for 10-15 while in the loaf pan. Lastly, remove banana bread from pan and place on a rack to thoroughly cool before slicing.

