

STEPHENSON'S APPLE FARM RESTAURANT'S BANANA BREAD

- 1/2 cup shortening
- 1 cup sugar
- 2 eggs
- 1 teaspoon vanilla
- 2 cups unsifted flour
- 1/4 teaspoon salt
- 1 teaspoon baking soda
- 1 tablespoon buttermilk
- 4 ripe bananas, mashed (about 1-1/4 cups)

Preheat the oven to 350 degrees F. Grease a 9 x 5 x 3 - inch loaf pan.
(UPDATE - *I have made three mini-loaves and baked them for about 40 minutes.*)

Cream shortening and sugar.

Beat in eggs and vanilla.

Sift together the flour and salt.

Blend into egg mixture.

Add baking soda to buttermilk

and then mix with bananas.

Blend into flour mixture lightly. Do not overmix.

*(I mixed the banana mixture to the egg mixture
and then added the flour instead of the way the directions read.)*

Pour into a loaf pan and bake for about 1 hour.

I cooled it for about 10 minutes before removing it from the pan.

