

# Banana Bread

*Name of dish*

## Measurements & Ingredients:

1 3/4 cups - all purpose flour	2 eggs	
2/3 cup - sugar	1/4 cup - chopped nuts	
2 tsp - baking powder		
1/2 tsp - baking soda		
1/4 tsp - salt		
1 cup - mashed ripe bananas		
1/3 cup - shortening		
2 TBSP - milk		

## Prep & Cooking Instructions:

Preheat oven to 350. In large mixing bowl, combine one cup all purpose flour, the sugar, baking powder, baking soda, and salt. Add mashed bananas, shortening, and milk. Beat with electric mixer on low speed setting until blended, then on high speed for two minutes. Add eggs and remaining flour; beat until blended. Stir in nuts. Pour batter into a greased 8"x 4" x 2" loaf pan. Bake in 350 degree oven for 55 to 60 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes on a wire rack. Remove from the pan; cool thoroughly on a wire rack. Wrap and store overnight before slicing.

Servings: 16

Calories per serving: 155 per serving

Kaylie Arnwine

*Child's Name*

Senior

*Age Division*

Cherokee

*County*

Footbridge 4-H

*Club Name*