

# Ramona's Banana Bread

Makes 2 loaves

## *Ingredients:*

*3½ cups sifted flour*

*¾ cup shortening*

*3 teaspoons baking powder*

*1½ cups sugar*

*1 teaspoon salt*

*3 eggs*

*1 teaspoon soda*

*¾ cup milk*

*2 cups mashed, ripe bananas (4-6)*

*½ cup chopped pecans or walnuts*

*2 tablespoons lemon juice*

Sift together flour, baking powder, salt and baking soda. Mash bananas with rotary beater or fork. Add lemon juice and mix. Cream shortening and sugar with electric mixer at medium speed, or with a spoon. Add eggs and beat thoroughly until very light and fluffy (4 minutes beating in all). Add sifted dry ingredients alternating with milk; fold in bananas and nuts. Beat after each addition. Make sure to blend thoroughly.

Pour into 2 greased 8½x4½x2½" loaf pans. Bake at 350° for 1 hour, or until cake tester or wooden pick inserted in center of loaf comes out clean. Cool in pans for 10 minutes. Remove from pans and cool on wire rack. Wrap in foil or plastic wrap and let stand in cool place overnight before slicing, or freezing.

Wonderful served warm!