

BANANA BUTTERMILK BREAD

1/2 c. shortening
1 c. sugar
2 eggs, beaten
1 c. buttermilk or sour milk
2 tsp. baking soda
2 1/4 c. flour
1/2 tsp. salt
1 tsp. baking powder
2 c. mashed bananas
1/2 c. nuts, chopped

Cream shortening and sugar; add eggs. Stir baking soda into buttermilk and add to mixture. Add bananas and flour, salt and baking powder. Mix well. Stir in nuts. Pour into 2 greased loaf pans. Bake at 375 degrees for 1 hour.

BANANA LOAF BREAD (Fat free, sugar free optional)

1 3/4 c. flour
1 1/4 tsp. baking powder
5 packets sugar substitute or 1/4 c.
brown sugar, 1/4 c. granulated
sugar
1/3 c. applesauce
2 egg whites or egg substitute
2 tbsp. skim milk
1 c. mashed bananas (2 med. size)
1/2 tsp. cinnamon

Grease loaf pan. Mix all together and bake at 350 degrees for 50 minutes.

BANANA BREAD

2 c. flour
1 tsp. baking soda
1/2 tsp. salt
3-4 ripe bananas, mashed
2 tbsp. milk
1/2 c. oil
1 c. sugar
1 egg

Grease loaf pan. Mix all together and bake at 350 degrees for 50 minutes.

CHOCOLATE-CHIP BANANA BREAD

3 mashed old bananas
1 1/8 c. sugar
1/2 c. orange juice
2 eggs
1/4 c. softened butter
1 tsp. vanilla
2 c. flour
2 tsp. baking powder
1/2 tsp. baking soda
1/8 tsp. salt
1 c. sm. chocolate chips
1 c. chopped walnuts

Beat first 6 ingredients. Add dry, one at a time. Pour into 2 greased loaf pans. Bake at 350 degrees for 45-55 minutes.

BANANA NUT BREAD

1/2 c. shortening
1 c. sugar
1 egg
1/2 c. walnuts
2 c. flour
1/2 tsp. baking soda
1/2 tsp. salt
3 soft bananas

Mix shortening, sugar, and egg well. Add flour, soda and salt. Add mashed bananas and nuts. Pour into greased loaf pan. Bake 1 hour at 350 degrees.

BANANA BREAD

3 lg. bananas
2 eggs
1 c. sugar
1 stick butter, soft
2 c. self-rising flour
1 tsp. vanilla
1 tsp. soda

Cream butter and sugar. Add 2 eggs, 1 teaspoon vanilla, bananas, and flour, soda, and nuts. Put in greased baking pan and cook at 350 degrees for 1 hour and 15 minutes.

BANANA MACADAMIA NUT BREAD

2 c. all-purpose flour
3/4 c. sugar
1/2 c. butter, softened

2 eggs
1 tsp. baking soda
1/2 tsp. salt
1 tbsp. grated orange peel
1 tsp. vanilla
1 c. mashed ripe bananas (2 med.)
1/4 c. orange juice
1 c. flaked coconut
1 (3 1/2 oz.) jar coarsely chopped
macadamia nuts or walnuts (3/4 c.)

Heat oven to 350 degrees. In large mixer bowl combine flour, sugar, butter, eggs, baking soda, salt, orange peel and vanilla. Beat at low speed, scraping bowl often, until well mixed, 2 to 3 minutes. Add bananas and orange juice. Continue heating, scraping bowl often, until well mixed, 1 minute. By hand, stir in coconut and nuts (batter will be thick). Spread into 1 greased 9 x 5 inch loaf pan or 3 greased 5 1/2 x 3 inch mini loaf pans. Bake 9 x 5 inch loaf 60 to 65 minutes at 350 degrees or mini loaves for 30 to 35 minutes or until wooden pick inserted in center comes out clean. Cool 10 minutes; remove from pans. Serves: 1 large loaf or 3 mini loaves.

ORANGE-BANANA NUT BREAD

2 1/2 c. sifted all-purpose flour
3/4 tsp. salt
1 1/2 c. mixed candied fruits
1/2 c. shortening
3 eggs
1/2 c. orange juice
4 tsp. baking powder
3/4 c. chopped nuts
1/3 c. raisins
3/4 c. sugar
1/2 c. mashed banana

Sift together flour, baking powder and salt. Stir in chopped nuts, candied fruits and raisins. Cream shortening, add sugar, beat until light and fluffy. Add eggs, one at a time, beating after each addition. Combine mashed banana and orange juice; add to creamed mixture alternately with flour mixture, beginning and ending with dry ingredients. Turn into a greased, wax-paper lined 9x5x3 loaf pan. Bake at 350 degrees for 1 1/4 hours. Cool 20 to 30 minutes before turning out on cake rack. Makes one loaf.

HONEY BANANA BREAD

1/3 c. shortening
1/2 c. honey
1 tsp. vanilla
2 eggs
1 1/4 c. whole wheat flour
1/2 c. rolled oats
1 tsp. baking powder
1/2 tsp. salt, (optional)
1 tsp. n nutmeg
1 c. mashed bananas (about 2 medium)
1/2 c. chopped walnuts

In mixing bowl, cream shortening and honey until fluffy. Add vanilla and eggs, one at a time, beating well after each addition. Combine whole wheat flour with dry ingredients. Add alternately with bananas, blending well. Stir walnuts. Spoon into greased 9 x 5 x 3 inch loaf pan. Bake 325 degrees 50 to 55 minutes or until loaf tests done in center. Cool completely before slicing.

EASY BANANA BREAD

3 old bananas
1/4 c. oleo
1 c. sugar
2 eggs
1 1/2 c. flour
1/2 tsp. baking powder
1/2 tsp. baking soda
1 tsp. salt

Mash bananas, then beat oleo with sugar. Add eggs and flour, soda, powder and salt. Alternate with mashed bananas. Add nuts and put in greased loaf pan at 350 degrees for 55 to 60 minutes. Preparation time: 15 minutes. Serves: 6.

PUMPKIN - BANANA BREAD

1 1/2 c. granulated sugar
1/2 c. shortening
2 eggs
1 c. mashed, well ripened bananas
3/4 c. solid pack pumpkin
1 tsp. vanilla extract
1 3/4 c. all-purpose flour
2 tsp. baking powder
1 tsp. baking soda
1/2 tsp. salt
1/2 c. chopped walnuts or pecans

In large mixer bowl, cream sugar and shortening. Beat in eggs, bananas, pumpkin and vanilla; mix well. In medium bowl, combine flour, baking powder, baking soda, salt and nuts. Add dry ingredients to pumpkin mixture; mix well. Spoon batter into greased and floured 3 x 5 inch loaf pan. Top with walnuts or pecans if desired. Bake in preheated 350 degree oven for 55-65 minutes. Can also check for clean toothpick inserted in center. Cool for 10 minutes. Remove from pan and cool on wire rack.

WHOLE WHEAT BANANA BREAD

1/2 c. margarine
3/4 c. brown sugar
1 lg. egg white
1 c. unsifted whole wheat flour
1/2 c. unsifted white flour
1 tsp. baking soda
1 1/4 c. mashed ripe bananas (2 lg.
or 3 sm.)
1/4 c. yogurt

Cream the butter and sugar together until light and creamy. Beat in egg. Sift together the whole wheat flour, white flour, baking soda, and combine the bananas and yogurt, stirring just enough to mix. Add dry ingredients alternately with banana mixture to other mixture, stirring enough to combine well. Turn into greased 9 x 5 inch loaf pan. Bake 50-60 minutes at 350 degrees. Cool in pan 10 minutes. Remove and finish cooling on a rack.

BANANA BREAD WITH TOPPING

1 stick butter
1 c. sugar
1 1/2 c. plain flour
2-3 mashed bananas
4 tbsp. buttermilk
1 egg
1 tsp. baking soda
1 tsp. vanilla flavoring

Cream margarine with sugar; add eggs; put soda in flour; add flour and buttermilk; add flavoring and bananas. Pour in 9x13 inch baking pan. TOPPING:

1/2 c. butter
4 tbsp. cream
1 c. chopped nuts
1 c. coconut
1 c. brown sugar

Heat together; put on cake; bake at 350 degrees for 20 minutes.

SOUTHERN BANANA PINEAPPLE BREAD

3 c. flour (sift and measured)
2 c. sugar
1 tsp. soda
1 tsp. salt
1 tsp. cinnamon
3 eggs
1 c. oil
2 tsp. vanilla
1 (15 1/4 oz.) can pineapple and juice
2 c. chopped ripe firm bananas
1 c. walnuts (chopped)

Mix dry ingredients in a large bowl. In a small bowl beat eggs until foamy. Add oil, vanilla, and blend. Pour oil and vanilla mixture into dry ingredients. Stir with a mixing spoon, do not use electric mixer, until moistened. Stir in pineapple and nuts, then stir in bananas - mix well but do not beat. Spoon into well greased 10 inch tube pan or can also be baked in loaf pans. Bake tube pan 1 hour and 20 minutes or small loaf pans, check in 35 minutes. Oven at 350 degrees. Frost with cream cheese icing if you like. Good plain!

BISQUICK BANANA BREAD

3/4 c. sugar
1/2 c. milk
1 egg
3 c. Bisquick
1 c. bananas, mashed (2-3)

Heat oven to 350 degrees. Mix all ingredients together. Beat vigorously for 30 seconds. Batter may still be lumpy. Pour into well greased loaf pan (9x5x3 inches). Bake 45-50 minutes or until toothpick stuck into center comes out clean. Cool before slicing.

SPANISH, BANANA RAISIN BREAD

1 2/3 c. bread crumbs
1 1/2 c. flour
3/4 c. brown sugar
3 tsp. baking powder
1 1/2 tsp. cinnamon
1/4 tsp. salt
1/2 c. margarine
1 1/2 c. milk
2 eggs
1 c. mashed bananas
1 c. raisins

Combine the crumbs, flour, sugar, baking powder and salt in a small bowl. Combine bananas, milk, margarine and eggs. With spoon mix the ingredients. Then at the end put in the raisins. Put into a loaf pan. Bake at 350 degrees for about an hour.

MRS. HAND'S BANANA NUT BREAD

1/2 c. shortening or margarine
1 c. sugar
2 eggs
3 lg. ripe bananas, mashed
4 tbsp. water
1 tsp. vanilla
1 1/2 c. flour
1 tsp. baking soda
1/2 c. chopped nuts
Pinch of salt

Cream sugar, shortening and eggs and beat well. Add bananas, baking soda, salt and water. Beat well. Last, add flour, nuts and vanilla. Bake 1 hour at 325 degrees in greased loaf pan. Place on rack 1 hour to cool.

