

BANANA BREAD & BANANA CAKE

Banana Bread

1/2 cup shortening
1 cup sugar
2 eggs
3/4 cup mashed very ripe banana
1 tsp. vanilla
1 1/4 cup sifted flour
3/4 tsp. baking soda
1/2 tsp. salt

Cream shortening and sugar until fluffy. Add eggs, one at a time, beating well after each addition. Stir in banana and vanilla. Sift dry ingredients together and add to banana mixture. Mix well. Pour into greased loaf pan or 9x9x2-inch pan. Bake at 350F for 30 to 35 minutes.

Note: 1/2 cup chopped nuts can be added if desired.

Grandma's Banana Cake

2/3 cup shortening
2 1/2 cups sifted cake flour
1 2/3 cups sugar
1 1/4 tsp. baking powder
1 tsp. baking soda
1 tsp salt
1 1/4 cups mashed fully ripe bananas
2/3 cups buttermilk (divided)
2 eggs
2/3 cup chopped walnuts (opt.)

Place shortening in mixing bowl. Sift in dry ingredients. Add bananas and 1/3 cup of the buttermilk. Mix until moistened; beat 2 minutes at medium. Add the other 1/3 cup of buttermilk and the eggs. Beat 2 more minutes. Fold in chopped walnuts. Bake in 2 greased and lightly floured 9-inch cake pans at 350F for about 35 minutes. Cool 10 minutes in pans, remove from pans and cool completely.