

This was handed down from my Mom with a few of my own changes, including the increased banana. <grin>

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#### Marie's Banana Bread

1/2 cup shortening  
1 cup sugar  
2 eggs  
1-1/2 cups mashed bananas  
1-1/4 cup flour  
3/4 tsp baking soda

Preheat oven to 325 degrees.

Cream together shortening and sugar until light. Add eggs one at a time, beating well after each one. Stir in the bananas. Sift together flour and soda in a separate bowl. Add banana mixture and mix well.

Spray a loaf pan, bottom and sides. Pour batter into the pan.

Bake for 55 minutes, checking for doneness. Keep adding 5 more minutes until bread no longer has any "raw" spots.

Remove from oven and allow to sit for 10 minutes. Remove bread from loaf pan and cool completely on wire rack (if it makes it that long <grin>).

#### Notes:

\* Over the years, I've found that I prefer working with bananas that have just started going brown, not the further ripe ones.

\* Stir in a 1/2 cup of walnuts, if desired, after mixing the banana mixture into the flour mixture.