

## Banana Bread



*Level: Easy*

*Prep Time: 10 minutes*

*Serves: About 15*

*Cooking Time: 45 minutes to 1 hour*

### *Dry Ingredients:*

2½ cups all-purpose flour

1 tsp. table salt

1¼ tsp. baking soda

1½ tsp. baking powder

### *Homemade Buttermilk Ingredients:*

2/3 cup whole milk

4 tsp. white vinegar



### *Other Ingredients:*

2/3 cup vegetable shortening, at room temperature

1 2/3 cup white granulated sugar

3 eggs, at room temperature

1¼ cup ripe bananas, mashed

Preheat oven to 350°. Grease the bottom and all sides of a 9"x5" loaf pan with vegetable shortening and dust all sides with all-purpose flour. Dump excess flour. Set aside.

In a medium bowl, sift the dry ingredients. Set aside. In a small bowl, mix together the homemade buttermilk ingredients. Set aside. In a large bowl, mix the other ingredients: the shortening, sugar, eggs, and mashed bananas. Add the dry ingredients to the banana mixture and mix with a wooden spoon until combined. Add the homemade buttermilk mixture and continue mixing until all are combined. Pour the batter into the greased and floured loaf pan and bake for 45 minutes to 1 hour, until a skewer inserted in the middle of the bread comes out clean.

### Notes:

- Cut with a serrated knife.
- Taste best when spread with butter.