

Banana Bread or Banana Muffins

Shared by: Betty Stein

- 1 3/4 cups flour
- 2 teaspoons baking powder
- 1/4 teaspoon baking soda
- 1/3 cup shortening
- 2/3 cup sugar
- 2 eggs well beaten
- 3 mashed bananas
- chopped nuts (optional)
- chocolate mini morsels (optional)



Heat oven to 350 degrees. In a big bowl, mix shortening and sugar until creamy. Add eggs and beat well. Slowly add remaining ingredients and mix well. Chocolate morsels or chopped nuts can be added if desired.

Place into greased loaf pan, muffin tin for 12 muffins or 24 mini muffins. Bake at 350 degrees for about an hour for loaf pan, 350 degrees for 45-50 minutes for small loaf pans or glass pans, 350 degrees for 25-30 minutes for big muffins, or 350 degrees for 15-20 minutes for mini muffins. Loaf or muffins will be golden brown on top when finished.

*** Watch the bread when doing muffins and small loaf pans. Some ovens are different and may require more or less time. You'll know it is done when it is a light golden brown on top and bounces back when you touch it with your finger.