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## CRANBERRY BANANA BREAD

- 2 Cups Fresh Cranberries
- 1 Cup Sugar
- 1 Cup Water
- 1/3 Cup Shortening
- 2/3 Cup Sugar
- 2 Eggs
- 1 3/4 Cups Flour
- 2 Teaspoons Baking Powder
- 1/2 Teaspoon Salt
- 1/4 Teaspoon Baking Soda
- 1 Cup Mashed Banana
- 1/2 Cup Chopped Walnuts

## DIRECTIONS

1. Combine cranberries, 1 cup sugar and water.
2. Cook over medium heat for 5 minutes.
3. Drain and set aside.
4. Cream shortening.
5. Gradually add 2/3 cup sugar, beating until light and fluffy.
6. Add eggs, one at a time, beating well after each addition.
7. Combine dry ingredients, add to creamed mixture alternately with banana.
8. Fold in cranberries and walnuts.
9. Line a greased loaf pan with wax paper.
10. Grease the wax paper.
11. Spoon batter into the pan.
12. Bake in a 350 degree oven for 60 to 65 minutes.