



BANANA BRAN NUT BREAD

- 1 1/2 Cups Sifted Flour
- 2 Teaspoons Baking Powder
- 1/2 Teaspoon Salt
- 1/2 Teaspoon Baking Soda
- 1/2 Cup Chopped Nut Meats
- 1/4 Cup Shortening
- 1/2 Cup Sugar
- 1 Egg, beaten
- 1 Cup Bran Cereal
- 1 1/2 Cups Mashed Bananas
- 2 Tablespoons Water
- 1 Teaspoon Vanilla

DIRECTIONS

1. Sift flour, baking powder, salt and baking soda together.
2. Add nut meats.
3. Cream shortening and sugar until fluffy.
4. Add egg and bran.
5. Combine bananas, water and vanilla.
6. Add to creamed mixture alternately with dry ingredients.
7. Pour into a greased loaf pan.
8. Let stand 30 minutes.
9. Bake in a 350 degree oven for 1 hour.