



BANANA BREAD

- 1/3 Cup Shortening
 ¾ Cup Sugar
 1 Egg, Beaten
 2 Cups Bran Flakes
- 2 Cups Bran Flakes 1 ½ Cups Sifted Flour
- 2 Teaspoons Baking Powder
- ½ Teaspoon Salt
- Teaspoon Baking Soda
 Cup Chopped Walnuts
 Cups Mashed Banana
 Tablespoons Water
 Teaspoon Vanilla

DIRECTIONS

- 1. Cream well shortening and sugar.
- 2. Add egg and bran flakes.
- 3. Sift together flour, baking powder, salt and soda.
- 4. Add Nuts.
- 5. Combine bananas and water.
- 6. Add to creamed mixture alternately with dry ingredients.
- 7. Stir in vanilla.
- 8. Baked in a greased loaf pan in a 350 degree oven for 1 hour and 10 minutes.