

# Grandma's Banana Bread

- 2 cups flour
- 1 tsp baking powder
- 1 tsp baking soda
- 1/4 tsp salt
- 1 cup sugar
- 1/2 cup shortening
- 2 eggs
- 3 very ripe bananas
- 1 tsp vanilla
- 1/2 cup milk
- 1 T vinegar
- 1 semi-sweet chocolate square shaved (or the equivalent in chocolate chips)
- 1/2 cup pecans

1. Sift flour, baking powder, baking soda, and salt in medium mixing bowl. Set aside.
2. In mixer, cream sugar and shortening.
3. Beat in 2 eggs.
4. Add bananas and vanilla. Mix well.
5. Combine milk and vinegar in separate bowl. Add alternately with dry ingredients to creamed mixture.
6. Stir in chocolate and nuts.
7. Bake at 350 degrees. 9x13 cake pan: 45 minutes. 3-4 mini loaves: 35-40 minutes.

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