

Recipe adapted from Edna Staebler's *Food That Really Schmecks*.

Buttermilk Banana Bread



1/4 c vegetable shortening
1/2 c brown sugar
2 large eggs
2 c all-purpose flour
2 t baking powder
1/2 t baking soda
1 t salt
3 large bananas, mashed
1/2 c buttermilk
1 t almond flavoring

Preheat oven to 350F. In a large bowl, cream together the shortening, sugar and eggs. In a separate mixing bowl add buttermilk and almond flavoring to the mashed bananas. Next combine the flour, baking powder, baking soda and salt in yet another bowl. Alternate between adding the banana mixture and flour mixture to the large bowl with the shortening while blending. Cream all of the ingredients until a smooth batter forms.

Pour the batter into a greased loaf pan and bake for 45-50 minutes at 350F, or until a toothpick inserted into the center comes out clean. Let cool and serve spread with butter.