 

# Grandma’s Banana Nutbread

**From the Kitchen of:** Great-Grandma Phelan

**Servings:** 1-2 loaves

**Prep Time:** 15 min **Bake Time:** 1 Hour **Bake Temp:** 350

**Ingredients:**

* ¼ cup soft shortening
* ¾ cup sugar
* ¼ tsp salt
* 1 egg
* 2/3 cup mashed bananas (about 2)
* 2-3 tsp. sour milk (add 1 tsp vinegar to 3 tbsp milk)
* 2 cups flour
* ½ tsp baking powder
* ½ tsp baking soda
* ½ cup chopped nuts

Mix together first three ingredients. Beat in egg. Stir in bananas and sour milk. Sift together dry ingredients. Add dry ingredients and mix. Add nuts.

Pour into greased loaf pans filling 2/3 full

Bake for 1 hour