

BANANA BREAD

From the kitchen of Linda Spears

Ingredients:

1 cup granulated sugar
½ cup shortening
2 eggs
3 mashed bananas
3 TBLS sour milk
1 tsp vanilla
¼ cup coconut
¼ tsp salt
1 tsp baking soda
2 cups flour
6 ozs semi sweet chocolate chips

Directions:

First prepare sour milk by adding 1 tsp lemon juice to the 3 TBLS milk.

Next, in a large bowl, cream together the shortening and sugar until light and fluffy. Stir in eggs blending well. Stir in mashed bananas. Add sour milk and vanilla. Add the dry ingredients by first blending salt and baking soda in to the mixture. Add the coconut then the flour. Blend well. Add chocolate chips. Grease bread pan before adding mixture to pan.

Makes 1 loaf of banana bread Bake at 350 degrees for 65 minutes