

## Banana Bread

1/2 cup shortening (1 stick butter or margarine)  
1 1/2 cup sugar  
2 eggs  
1 cup mashed bananas  
1 teasp. vanilla

2 cups flour  
1/2 teasp. baking soda  
1/4 teasp. salt

1/2 cup milk

Combine and mix in large bowl: butter, sugar, eggs, bananas and vanilla.

Combine and sift flour, soda and salt. Add to banana mixture alternately with milk, beginning and ending with flour mixture.

Bake in loaf pan at 325 Degrees for 1 hour.

Frost with Vanilla or Cream Cheese Frosting or serve plain.

### Cream Cheese Frosting:

4 oz. cream cheese at room temperature  
1/4 cup butter  
1 Tablesp. lemon juice, strained  
2 1/2 cups sifted confectioners sugar

Combine and beat until fluffy.

### Whole Wheat Banana Bread

3 or 4 very ripe bananas  
1 cup sugar  
1 1/2 cups whole wheat flour  
1/4 cup melted margarine  
1 tsp. baking soda  
1 tsp vanilla  
(1/2 c ch. walnuts - optional.)

Mash bananas with fork. Stir in other ingredients. Pour into well greased & floured loaf pan. Bake 325° for 1 hr.