

# BLUEBERRY BANANA BREAD

## I n g r e d i e n t s

- \* 2 cups all-purpose flour
- \* 1 teaspoon baking soda
- \* 1/2 teaspoon salt
- \* 1/2 cup shortening
- \* 1 cup sugar
- \* 2 eggs
- \* 2 teaspoons vanilla extract
- \* 2 medium ripe bananas, mashed
- \* 1 cup fresh blueberries



## D i r e c t i o n s

1. In a bowl, combine the flour, baking soda and salt.
2. In a large mixing bowl, cream the shortening and sugar. Add eggs and vanilla; mix well. Beat in bananas. Gradually add the dry ingredients, beating just until combined. Fold in blueberries.
3. Pour into three greased 5-3/4-in. x 3-in. x 2-in. loaf pans. Bake at 350 degrees F for 30-35 minutes or until a toothpick inserted near the center comes out clean.
4. Cool for 10 minutes before removing from pans to wire racks.

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