

Tillie's Famous Banana Bread

1 $\frac{3}{4}$ cup flour

1 $\frac{1}{2}$ tsp baking soda

$\frac{1}{3}$ cup butter or shortening

2 eggs

$\frac{1}{2}$ cup chopped nuts or chopped dates*

2 tsp baking powder

$\frac{1}{2}$ tsp salt

$\frac{2}{3}$ cups sugar

3 mashed ripe bananas

Preheat the oven to 350 degrees.

In a large bowl, mix together flour, baking soda, baking powder, salt and sugar. In a separate bowl cream together butter & eggs. Add the nuts and / or dates to the dry ingredients. Mix well to coat. Add the butter and egg mixture to the dry ingredients. Lastly add the mashed bananas. Mix well until all the ingredients are well combined. Spoon batter into a greased loaf pan.

Bake at 350 degrees for 1 hour.

* You can also use $\frac{1}{4}$ cup chopped nuts & $\frac{1}{4}$ cup chopped dates

Recipe from myretrorecipes.com