

Cranberry Banana Nut Bread



Ingredients

- 2/3 cup **Crisco® All-Vegetable Shortening**
- 1-1/3 cups sugar
- 3 egg
- 2 cups mashed bananas, about 4 large
- 3-1/2 cups **Martha White® Self-Rising Flour**
- 1/4 teaspoon baking soda
- 1 cup chopped walnuts
- 16 ounces can whole berry sauce

Preparation Directions

1. Heat oven to 350° F. Grease bottoms of two 8x4-inch loaf pans. In large bowl, cream shortening and sugar together until light and fluffy. Add eggs 1 at a time, beating well after each addition.
2. Add bananas, flour, soda, walnuts and cranberry sauce; stir gently to blend. Pour batter into prepared pan.
3. Bake at 350° F. for 1 hour or until toothpick inserted in center comes out clean. Cool in pans 10 minutes. Remove from pans. Cool on wire rack. For easier slicing, wrap loaves and store overnight in a cool place.

Serving size: 16-20 servings