



All Those Details Recipes

Organization Breeds Creativity

✧ Traditional Banana Bread ✧

Ingredients

1/3 c	shortening	1/2 t	baking soda
1/2 c	sugar	1/2 t	salt
2	eggs	1 c	mashed ripe banana (~2-3 whole bananas)
1 3/4 c	sifted all-purpose flour	1/2 c	chopped walnuts (optional)
1 t	baking powder		

Originally from Better Homes & Gardens, 1972 ed.

Details

- Preheat oven to 350 degrees.
- In a medium bowl, cream together shortening and sugar until creamy (I think it looks like snow).
- Add eggs and beat together
- In a separate bowl, sift together dry ingredients (flour, baking powder, baking soda & salt)
- Add mashed bananas to cream mixture, alternating with dry ingredients
- Stir in chopped walnuts, if wanted
- For bread, pour into a well-greased 9x5 inch loaf pan. Bake at 350 degrees for 45-50 minutes or until toothpick inserted into center comes out clean. Cover with foil if getting too brown.
- For mini-muffins, put about 1 tablespoon into each well-greased cup. Bake at 350 degrees for 20 minutes.
- Remove from pan; cool on rack. Keep wrapped.

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✧ Chocolate Banana Bread ✧

Ingredients

1/2 c	butter, softened	1 1/2 c	all-purpose flour
1 c	sugar	1 t	baking soda
2	eggs	1/8 c	unsweetened cocoa powder
3	bananas, ripe!	1/2 c	light sour cream
1 t	vanilla extract	1/2 c	semisweet chocolate chips

Originally from allrecipes.com

Details

- Preheat oven to 350 degrees.
- In a large bowl, blend butter, sugar & eggs
- Stir in bananas and vanilla. Sift in flour, baking soda, and cocoa. Mix well.
- Blend in sour cream and chocolate chips.
- Lightly grease 9x5 loaf pan. Pour into prepared pan.
- Bake for 60 minutes or until toothpick inserted into center comes out clean.