

Kona Inn Banana Bread

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Serves:

Oven Temp:

Prep Time:

Cooking Time:



Ingredients

Qty	Ingredient
2 1/2 cup	Flour;
1 teaspoon	Salt;
2 teaspoon	Baking soda;
1 c vegetable	shortening;
2 cup	Sugar;
2 cup	Banana; s (about 6) ripe, mashed
4	Eggs; slightly beaten
1 cup	Walnut; s coarsely chopped

Method

- | Step | Instruction |
|------|---|
| 1 | Preheat the oven to 350. |
| 2 | Grease and flour 2 8x4x3-inch loaf pans. |
| 3 | Stir together the flour, salt and baking soda in a bowl. |
| 4 | In another larger bowl, mix together the shortening, sugar, mashed bananas, eggs and walnuts. |
| 5 | Add the combined dry ingredients and stir only until the batter is thoroughly blended. |
| 6 | Pour into the prepared pans and bake 50-60 minutes, or until a skewer or straw inserted in the center of the loaves comes out clean, or with only a few moist crumbs. |
| 7 | Remove from the oven and let cool in the pan for 5 minutes, then turn out on a rack and let cool completely. Yield: two 8x4x3 inch loaf pans. |

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