



*...from our kitchen to yours*

## **Wheatena Banana Bread**

1/2 cup shortening  
1/4 cups sugar  
2 eggs  
5 over ripe bananas, mashed  
2 cups all-purpose flour  
1 teaspoon salt  
2 teaspoon baking soda  
2 tablespoons **Wheatena**

Preheat oven to 350F. Grease 2 loaf pans. Cream together the shortening and sugar with an electric mixer or a food processor. Add the eggs, bananas, and blend until the bananas are thoroughly combined.

Sift the flour, salt, and baking soda into a separate bowl and stir in the **Wheatena**. Add the dry ingredients to the banana mixture and blend until just mixed. Pour the batter into prepared loaf pans, dividing it evenly.

Bake for 50 minutes. The bread is done when the top springs back after being pressed in the center with fingertips.

