

## **BANANA NUT BREAD**

*“Here is something fun in the making!! Banana nut bread with a twist: lots of chocolate chips, walnuts and spices. A great way to use those ripe bananas!”*

### **INGREDIENTS / DIRECTIONS**

#### Set 1

3 c. all purpose flour  
1 ½ t. baking soda  
1 ½ t. baking powder  
½ t. ground cloves  
½ t. ground cinnamon  
½ t. ground all spice  
½ t. ground nutmeg

#### Set 2

1 c. shortening  
1 c. white sugar  
1 c. brown sugar

#### Set 3

3 eggs

#### Set 4

1 ¼ c. buttermilk  
3 large bananas, mashed  
1 t. vanilla

#### Set 5

2 c. chopped walnuts  
2 ½ c. semi-sweet chocolate chips

**Tools:** *electric beater, medium bowl, large bowl, 2-10 in. Bundt pans or 2-9x5 loaf pans, non-stick spray, rubber spatula*

**Preheat oven to 350 degrees.**

1. Stir together flour, baking soda, baking powder and spices in a medium bowl.
2. In large bowl, cream shortening and sugars. Add eggs one at a time, beating well after each addition. Beat in the buttermilk, bananas and vanilla. Add dry ingredients and beat till somewhat combined. Add chocolate chips and nuts, mixing with a rubber spatula till thoroughly combined.
3. Spray pans and pour in batter.
4. Bake for 60-70 minutes until a toothpick comes out clean.
5. Cool on a wire rack.

**Recipe from A TASTE OF GUAM by Paula Quinene of PaulaQ.com.**