

# A Recipe From *tiKido*

## Berta's Banana Bread

(Winner of The Hungry Games: Banana Bread Edition)

Makes: One Loaf

### Ingredients:

- 1/2 cup butter-flavored Crisco (We've tried it with actual butter, and the shortening gives it a better texture. My pastry chef mother reports that since the banana flavor is dominant, the flavor benefit using real butter would otherwise give is insignificant.)
- 1 cup sugar
- 2 eggs
- 3 or 4 mashed, ripe bananas (about 1 1/2 cups)
- 2 cups flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 3/4 cup chopped walnuts (optional)



### Instructions:

1. Preheat oven to 325 Fahrenheit.
2. Cream together sugar and shortening. Add eggs, and beat until fluffy. Mix in flour, salt, baking soda, and mashed bananas and mix until well combined. Fold in walnuts, if desired.
3. Bake in a greased bread tin at 325 for approximately 1 hour, until a test-skewer stuck into the center of the bread comes out clean.