

BANANA BREAD



½ cup Crisco

1 cup sugar

2 egg yolks

2 fully ripe bananas

½ cup cold water

2 cups flour

1 tsp. baking soda

1 tsp. baking powder

½ tsp. salt

2 egg whites

½ cup nuts

Cream Crisco and sugar thoroughly. Add egg yolks and beat well. Mash bananas and blend into mixture with water. Sift together dry ingredients and add. Mix thoroughly. Beat egg whites until stiff. Fold into mixture. Add nuts. Pour into two medium size greased loaf pans. Bake about 1 hour at 350°.

Bake 4 small pans 40 minutes at 335°.

Bake muffins 15 minutes.