

## Mrs. Gregg's Banana Nut Bread

### Ingredients:

2/3 cup sugar  
1/3 cup Butter flavored Crisco or Butter  
2 eggs  
3 tbsp. buttermilk  
1 cup mashed bananas  
2 cup flour  
1 tsp. baking powder  
½ tsp. baking soda  
½ tsp salt  
1 cup pecans, chopped

### Directions:

Preheat oven to 325°F.

Cream together Crisco, sugar and eggs. Add buttermilk and mashed bananas.

Sift together dry ingredients and add to banana mixture. Beat until mixed well.

Pour into greased & floured pan and let stand 15 minutes before baking. Bake for 1 hour or until knife comes out clean. Cool for 15 minutes before removing from pan.

Makes 1 large loaf or 4 small bread pans loaves.