



William's Best Banana Bread

This is a great way to use overripe bananas, often found in the discount bins in supermarkets. The riper, the better.

Preheat oven to 325F

Grease and flour a 8" bundt pan

1/3 cup soft shortening

3/4 cup sugar

2 eggs

1 1/2 cups flour

1 tsp baking powder

1/2 tsp salt

1 1/2 cups mashed very ripe bananas (3)

1/2 cup coconut

Beat shortening and sugar until fluffy then beat in eggs. Beat in banana.

Mix together flour, baking powder, salt and coconut and gradually add to banana mixture, stirring with spoon just until blended.

Spread evenly in pan and bake for 1 hour and 10 minutes.