Banana Bread - High altitude adjusted

Ingredients

- 1 3/4 cups flour plus 1 tbsp.
- 1/2 tsp salt
- 1/2 tsp baking soda
- 1 tsp cream of tartar
- 2/3 cup sugar less 1 tbsp.
- 1/3 cup shortening or butter
- 2 Eggs (Beaten)
- 1 cup mashed ripe bananas (2-3)

Summary

Yield: 1
Source: Nana's
Prep Time: 1 1/2 hours
Category: Breads
Cuisine: American

Instructions

Mix flour, salt, soda and tartar together.

Rub the butter to a creamy consistency with the back of a spoon.

Stir in sugar a few tbsp at a time stirring until light and fluffy.

Add eggs & beat well.

Add flour mixture alternately with the banana beating after each addition until smooth.

Pour into a well greased loaf pan 8 1/2 x 4 1/2 x 3 and bake for 1 hour.