

# Banana Bread

- 1/2 cup canola oil, or butter etc. (you can leave most of it out and use 1/3c applesauce)
  - 1 cup sugar (you can cut this back too- I often use a scant 3/4 cup)
  - 1 1/2 cups all-purpose flour
  - 1 teaspoon baking soda
  - 1 teaspoon salt
  - 3 very ripe mashed bananas (I use all different sizes and amounts- about 1 1/2c)
  - 1-2 teaspoons pure vanilla
  - chocolate chips
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1. Preheat oven to 325 degrees F (165 degrees C). Lightly grease an 8x4 inch loaf pan. (This can be made in any size pan or muffin tins just adjust the baking time)
  2. In a large bowl, cream the shortening and sugar and add vanilla. Sift in the flour, baking soda and salt. Blend in the mashed bananas. Stir in the chocolate chips. Pour batter into prepared pan.
  3. Bake in preheated oven for 60 minutes, or until it tests done with a toothpick.