

# Chef James Banana Bread

## Yield:

2 loaves

## Ingredients

- 5 very ripe bananas
- 4 eggs
- 1 cup shortening
- 2 ½ cups white sugar
- 1 tablespoon vanilla extract
- 3 ½ cups all-purpose flour
- 2 teaspoons baking soda
- 1 teaspoon salt

## Directions

### Instructions Checklist

- **Step 1**  
Preheat oven to 300 degrees F (150 degrees C). Grease 2 - 9x5 inch loaf pans. In a medium bowl, mash bananas and stir in the eggs until well blended. Set aside.
- **Step 2**  
In large bowl, beat shortening and gradually add sugar. Stir in vanilla and banana mixture. Whisk together flour, baking soda, and salt; blend into batter. Add walnuts if desired. Divide between the prepared pans.
- **Step 3**  
Bake for 1 hour 15 minutes in the preheated oven, or until a toothpick inserted into the center of the loaf comes out clean