Banana Bread in a Jar

Ingredients

- 2/3 cup shortening
- 2 2/3 cups White Sugar
- 4 eggs
- 2 cups mashed bananas
- 2/3 cup water
- 3 1/3 cups all-purpose flour
- 1/2 tsp baking powder
- 2 tsp baking soda
- 1 1/2 tsp salt
- 1 tsp ground cinnamon



Summary

Yield: 12
Prep Time: 5 minutes
Category: Breads
Cuisine: American

Instructions

Preheat oven to 325 degrees F (165 degrees C). Grease insides of a dozen 250ml canning jars. (I wiped mine down with vegetable oil.)

1.In a large bowl, cream shortening and sugar until light and fluffy.

2. Mash bananas.

3. Beat in eggs, bananas, and water.

4. Sift together flour, baking powder, soda, salt, cinnamon, and cloves.

5. Add to banana mixture. Add nuts and stir them in with spoon.

6. Insert canning funnel into mouth of jar and pour mixture into greased jars, filling half full.

7. Place jars directly on rack in oven.

8. Do NOT put lids on jars for baking. Be careful to keep the rims clean, wiping off any batter that gets on the rims. Bake for 45 minutes.

9. Don't worry if a few rise over the top of the jar a bit like this one. You can press it down with the lid.

10. Add lids. Screw on tightly.