

## **Banana Bread With Choc Chip & Walnuts**



**PREP TIME 15 Min**

**COOK TIME 1 Hr 15 Min**

**READY IN 1 Hr 30 Min**

**SERVINGS - 20**

### **INGREDIENTS**

- \* 1 cup shortening
- \* 2 cups white sugar
- \* 2 eggs
- \* 2 tablespoons mayonnaise
- \* 6 very ripe bananas, mashed
- \* 3 cups all-purpose flour
- \* 1/2 teaspoon salt
- \* 1 teaspoon baking powder
- \* 2 teaspoons baking soda
- \* 1 cup semi-sweet chocolate chips
- \* 1/2 cup chopped walnuts

### **DIRECTIONS**

1. Preheat oven to 350 degrees F (175 degrees C). Lightly grease two 9×5 inch loaf pans.
2. In a large bowl, cream together the shortening and sugar until light and fluffy. Stir in the eggs one at a time, beating well with each addition. Stir in the mayonnaise and bananas. Stir together the flour, salt, baking powder and baking soda. Blend the flour mixture into the banana mixture; stir just enough to evenly combine. Fold in the chocolate chips and walnuts.
3. Bake at 350 degrees F (175 degrees C) until a toothpick inserted into the center of the loaf comes out clean, about 50 to 75 minutes. Cool loaf in the pan for 20 minutes before removing to a wire rack to cool completely.

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