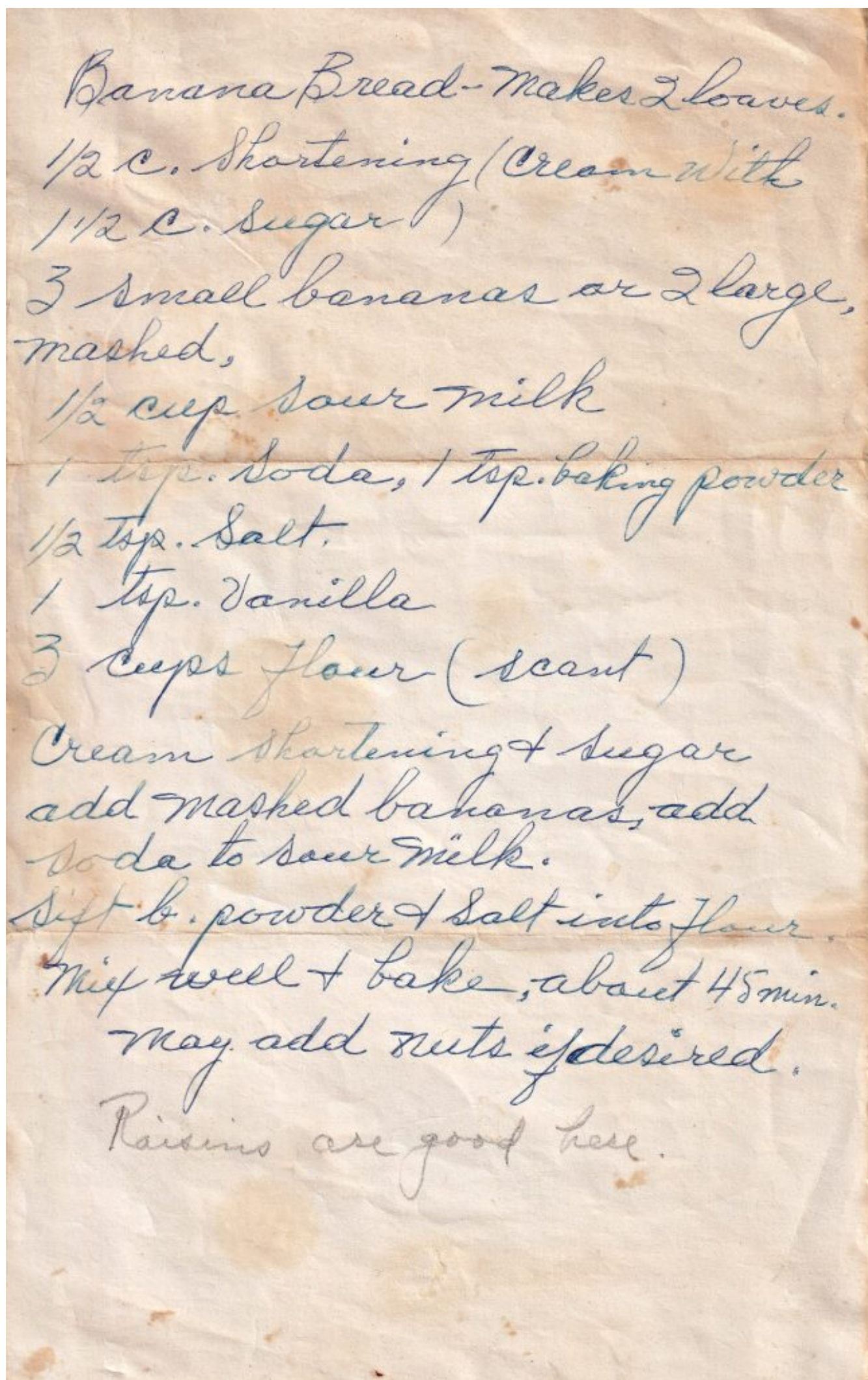


## Banana Bread

This handwritten Banana Bread recipe makes two loaves and includes a few of those wonderfully imprecise directions common in well-used family recipes. It calls for “sour milk,” an older baking ingredient that can be approximated today by adding a little lemon juice or vinegar to regular milk, with the baking soda stirred directly into it. The recipe also asks for 3 scant cups of flour—slightly less than three full cups—and gives no oven temperature, only a baking time of about 45 minutes. Nuts are optional, and someone added one final recommendation at the bottom of the page: “Raisins are good here.”



Makes 2 loaves.

1/2 c. shortening (cream with 1 1/2 c. sugar)

3 small bananas or 2 large, mashed.

1/2 cup sour milk

1 tsp. soda, 1 tsp. baking powder

1/2 tsp. salt.

1 tsp. vanilla

3 cups flour (scant)

Cream shortening & sugar, add mashed bananas, add soda to sour milk.

Sift b. powder & salt into flour.

Mix well & bake, about 45 min.

May add nuts if desired.

Raisins are good here.