Banana tea bread

1 ¾ cups sifted flour

2 teaspoons baking powder

¼ teaspoon baking powder

½ teaspoon salt

1/3 cup vegetable shortening

2/3 cup sugar

2 eggs, well beaten

1 cup mashed ripe bananas

Instructions!

Preheat oven to 350 degrees. Sift flour with baking powder, soda, and salt and set aside. Cream shortening until light, add sugar gradually, continuing to cream until fluffy. Beat in eggs. Add flour mixture alternately with bananas, beginning and ending with the flour, spoon into a well-greased 9 x 5 x 3 loaf pan and bake about 1 hour and 10 minutes until loaf pulls slightly from sides of pan and is springy to the touch. Cool upright in pan 10 minutes, then turn out on a wire rack and cool before slicing.