Banana Molasses Bread

Mrs. Heidel Brown River Road Recipes II (1976) - The Junion League, Baton Rouge, LA

3 ripe bananas 1 egg, unbeaten 2/3 cup sugar 2 tablespoons light molasses 2 tablespoons melted shortening 2 cups sifted flour 1 teaspoon baking powder 1 teaspoon bakking soda 1/2 teaspoon salt

1 cup chopped walnuts

Preheat the oven to 325 degrees.

Mash the bananas until no lumps remain. Add the unbeaten egg. Mix well.

Beat in the sugar, molasses and shortening.

In a bowl, mix and sift the flour, baking powder, baking soda and salt. Add to the banana-egg mixture. Stir in the walnuts. Pour the batter into a greased 9x5x3-inch loaf pan.

Bake for about one hour.

Banana bread is like all quick breads and muffins. It doesn't like beating. Once you begin to add the dry ingredients, stir, but do not beat. Stir only enough to blend. The mixture will reward you.

Per Serving (excluding unknown items): 2292 Calories; 78g Fat (29.8% calories from fat); 60g Protein; 352g Carbohydrate; 12g Dietary Fiber; 212mg Cholesterol; 1646mg Sodium. Exchanges: 12 1/2 Grain(Starch); 4 1/2 Lean Meat; 12 1/2 Fat; 11 Other Carbohydrates.

Miscellaneous

Dar Carrina Mutritional Analysis

Calories (kcal):	2292	Vitamin B6 (mg):	1.1mg
% Calories from Fat:	29.8%	Vitamin B12 (mcg):	.6mcg
% Calories from Carbohydrates:	59.9%	Thiamin B1 (mg):	2.1mg
% Calories from Protein:	10.3%	Riboflavin B2 (mg):	1.5mg
Total Fat (g):	78g	Folacin (mcg):	166mcg
Saturated Fat (g):	6g	Niacin (mg):	15mg
Monounsaturated Fat (g):	18g	Caffeine (mg): Alcohol (kcal):	0mg 0
Polyunsaturated Fat (g):	49g	% Pofuso	n n%
Cholesterol (mg):	212mg		
Carbohydrate (g):	352g	Food Exchanges	
	12g		12 1/2

Dietary Fiber (g):		Grain (Starch):	
Protein (g):	60g	Lean Meat:	4 1/2
Sodium (mg):	1646mg	Vegetable:	0
Potassium (mg):	1572mg	Fruit:	0
Calcium (mg):	496mg	Non-Fat Milk:	0
Iron (mg):	18mg	Fat:	12 1/2
Zinc (mg):	7mg	Other Carbohydrates:	11
Vitamin C (mg):	4mg		
Vitamin A (i.u.):	614IU		
Vitamin A (r.e.):	107 1/2RE		

Nutrition Facts

Amount Per Serving				
Calories 2292	Calories from Fat: 684			
	% Daily Values*			
Total Fat 78g Saturated Fat 6g Cholesterol 212mg Sodium 1646mg Total Carbohydrates Dietary Fiber 12g Protein 60g	120% 32% 71% 69% 117% 50%			
Vitamin A Vitamin C Calcium Iron	12% 7% 50% 100%			

^{*} Percent Daily Values are based on a 2000 calorie diet.