



3 cups flour
1 tsp baking powder
3/4 tsp salt
1 1/2 cup vegetable shortening
2 cups sugar
3 large eggs
3 medium, very ripe, bananas -mashed
1/2 cup sour cream
2 TBS vanilla extract
8 oz. blueberries

Preheat oven to 350 degrees. Prepare 2 bread loaf pans by buttering or with butter flavored spray.

Mix the flour, baking powder and salt in a bowl.

In another bowl, cream the shortening and sugar. Add the eggs and beat until smooth and creamy. Add the flour and beat until mixed - do not over-beat. Add the bananas, sour cream and vanilla. Beat until mixed - do not over-beat. Fold in the blueberries.

Equally divide the batter into your prepared loaf pans. Place in oven and bake for 50 to 60 minutes. Cool pans on wire rack.

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