

## Mason Jar Banana Bread

2/3 cup shortening (margarine),  
2-2/3 cups white sugar,  
4 eggs, 2 cups mashed bananas  
2/3 cups water,  
3-1/3 cups all purpose flour  
1/2 tsp. baking powder,  
2 tsp. baking soda,  
1-1/2 tsp salt 1 tsp. ground cinnamon  
1 tsp. ground cloves,  
2/3 cup chopped pecans or walnuts,  
12-1 pint (wide mouth) canning jars,  
funnel.

1. Sterilize your jars. They will keep up to 1 year in your pantry.
2. Preheat oven to 325 degrees. Spray inside of jars (sides and bottom) with cooking spray.
3. In a large bowl, cream shortening, and sugar and whip until light and fluffy. Mash bananas in separate bowl.
4. Beat in eggs, and water, sift together flour, baking powder, soda, salt, cinnamon, and ground cloves.
5. Add banana mixture, and nuts, stir together with spoon. Insert canning funnel into mouth of jar and pour mixture into greased jars. Fill half full and add 1 tablespoon at a time to each jar until you have used the rest of mixture. Not to fill more than 3/4ths full.
6. Place jars directly on rack in oven.
7. Do Not Put Lids On Jars for baking.  
Be careful to keep your rims clean. Wiping of any batter or spray with vinegar and paper towel.
8. Bake 45 minutes. Do not worry if a few rise over the top of the jar  
You can press it down with lid later.
9. When you remove jars from the oven add lids and rings. Screw on tightly.
10. Listen for the ping as they cool.

When you are ready to eat they slide right out. They are so good. Enjoy!