

Banana Nut Bread Baked in a Jar

(Mary Beth's Recipe)

$\frac{2}{3}$ cup shortening
2 $\frac{2}{3}$ cup white sugar
4 eggs
2 cups mashed bananas
 $\frac{2}{3}$ cup water
3 $\frac{1}{3}$ cups all-purpose flour
 $\frac{1}{2}$ teaspoons baking powder
2 teaspoons baking soda
1 $\frac{1}{2}$ teaspoons salt
1 teaspoon ground cinnamon
1 teaspoon ground cloves
 $\frac{2}{3}$ cup chopped pecans

- Cream shortening and sugar. Beat in eggs, bananas, and water.
- Sift together flower, baking powder, soda and salt, cinnamon, and cloves. Add to banana mixture. Stir in nuts. Pour mixture into greased WIDE MOUTH pint jars, filling $\frac{1}{2}$ full of batter. Do NOT put lids on jars for baking. Be careful to keep th rims clean, wiping off any batter that gets on the rims.
- Bake at 325 degrees F for about 45 minutes. Meanwhile, sterelize the lids and rings in boiling water.
- As soon as the cake is done, remove from oven one at a time, wipe rims of jars and put on lids and ring. Jars will seal as cakes cool. Place the jars on the counter and listen for them to “ping” as they seal. If you miss the “ping”, wait until they are completely cook and press on the top of the lid. If it doesn't move at all, it's sealed.
- Unsealed jars should be eaten or kept in refrigerator for up to a week. Sealed jars can be stored in cool dry place for up to 6 weeks.
- You may use decorative fabric placed between the ring and the lid for holiday decoration and to give as gifts! Just be sure to have the circles cut before the jars are done cooking. Slip in a piece of fabric soon after baking when adding the lids/ring. Decorate after the bread has cooled.

