

## Banana-Blueberry Bread

Cream shortening, gradually add sugar, beating until light and fluffy. Add eggs, one at a time, beating well after each addition. Stir in banana.

Combine remaining ingredients, stirring gently. Add blueberry mixture to creamed mixture, stir just until moist. Spoon batter into a greased and floured 9x5x3 inch loaf pan. Bake at 350 degrees for 50 to 55 minutes or until wooden pick inserted in center comes out clean. Cool in pan ten minutes; remove from pan and cool completely on a wire rack.

## Ingredients:

- 1/2 cup shortening
- 1 cup sugar
- 2 eggs
- 1 cup mashed banana
- 1/2 cup quick-cooking oats, uncooked
- 1/2 cup chopped pecans or walnuts
- 1 1/2 cups all-purpose flour
- 1 tsp. soda
- 1/4 tsp. salt
- 1/2 cup fresh blueberries

