



Banana Nut Bread Baked in a Jar

Jacob · 28/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

1 hr 5 mins

Description

This makes a great gift for friends and neighbors Also great for Christmas Bazaar item Decorate with pretty label and a circle of Christmas fabric under the jar ring Using the same basic recipe you can substitute different fruits and vegetables to make other varieties

Ingredients

— - ½ cup shortening - 2 ½ cups white sugar - 4 eggs - 2 cups mashed bananas - ½ cup water - 3 ½ cups all-purpose flour - ½ teaspoon baking powder - 2 teaspoons baking soda - 1 ½ teaspoons salt - 1 teaspoon ground cinnamon - 1 teaspoon ground cloves - ½ cup chopped pecans

Instructions

1. Preheat oven to 325 degrees F (165 degrees C). Grease insides of 8 (1 pint) straight sided
2. wide mouth canning jars. In a large bowl
3. cream shortening and sugar until light and fluffy. Beat in eggs
4. bananas
5. and water. Sift together flour
6. baking powder
7. soda
8. salt
9. cinnamon
10. and cloves. Add to banana mixture. Stir in nuts. Pour mixture into greased WIDE MOUTH pint jars
11. filling 1/2 full of batter. Do NOT put lids on jars for baking. Be careful to keep the rims clean
12. wiping off any batter that gets on the rims. Bake at 325 degrees F (165 degrees C) for 45 minutes. Meanwhile
13. sterilize the lids and rings in boiling water. As soon as cake is done
14. remove from oven one at a time
15. wipe rims of jars and put on lid 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"
16. wait until they are completely cool and press on the top of the lid. If it doesn't move at all
17. it's sealed. Jars should be eaten immediately or kept sealed in refrigerator for up to a week. CHIRSTEN924