**Banana Bread in a Jar**

**Prep time:** 10 mins
**Cook time:** 45 mins
**Yields:** 1 dozen half-pint jars

Ingredients

* 2/3 cup shortening
* 2 cups granulated sugar
* 4 eggs
* 2 cups mashed bananas (approx. 4 medium-sized bananas)
* 2/3 cup water
* 3 1/3 cups all-purpose flour
* 1/2 teaspoon baking powder
* 2 teaspoons baking soda
* 1 1/2 teaspoons salt
* 1 teaspoon ground cinnamon
* 1/2 teaspoon ground cloves
* 2/3 cup pecans, crushed
* 12 half pint (8 ounce jars) mason jars

Instructions

1. Preheat oven to 325 degrees F. Prepare the mason jars by greasing the insides of the jars with cooking spray.
2. In a large mixing bowl, beat together the shortening and sugar with an electric mixer until well incorporated. Beat in the eggs, bananas, and water until light and fluffy.
3. In a separate bowl, sift together the flour, baking powder, baking soda, salt, cinnamon and cloves and pour into the banana mixture a little at a time mixing well with each addition. Fold in pecans.
4. Spoon batter into mason jars filling 1/2 way full. Wipe off any spills on the jars before baking. Do not add the lids. Line the jars on a baking sheet and bake for 40-45 minutes or until a toothpick inserted in the center comes out clean. Just gently shake bread out of the jar when cool.