

## Sun Banana Bread in Round Roasters

I adapted this round pan recipe from online solar banana bread recipes. I used sprouted flour with butter and all organic ingredients. Each batch went in one round, dark enamel roaster for 2 ½-3 hours in bright sunlight. Typically two pans fit in a large solar oven. The result was moist, super tasty, and evenly cooked with no burned-on areas at all! Scroll down for photos.

½ c. shortening  
1 c. brown sugar  
2 eggs  
2 mashed bananas  
2 c. flour  
1 tsp baking soda  
½ tsp salt

Directions: Mix! Bake! Enjoy!

### Sun Banana Bread Dough



### My Husband Checking the Banana Bread



All Cooked! Moist and delicious with no sticking on!

