

CURRY & PINEAPPLE BANANA BREAD

I n g r e d i e n t s

- * 1 1/2 cups flour
- * 1 teaspoon baking soda
- * 3 tablespoons curry powder
- * 1/2 cup butter or margarine
- * 1/2 cup white sugar
- * 1/2 cup brown sugar
- * 2 eggs
- * 2 tablespoons coconut milk powder
- * 1 tablespoon lime juice
- * 3 ripe bananas
- * 1/2 cup chopped pineapple



D i r e c t i o n s

1. Preheat the oven to 325F. Spray a loaf pan with non stick cooking spray or grease lightly with butter or margarine.
2. In a large bowl mix together the flour, baking soda, curry powder and coconut milk powder.
3. In another large bowl cream together the butter or margarine with the white and brown sugar. Add in the eggs and lime juice, mixing well.
4. Slowly stir the dry ingredients into the wet ingredients, mixing well. Then add in the mashed banana and chopped pineapple.
5. Spoon the mixture into your prepared loaf pan and bake in the center of the oven for about 1 hour. Check the loaf is done by inserting a toothpick or sharp knife into the center of the loaf. When it comes out completely clean the loaf should be ready.
6. Allow the loaf to cool in the loaf pan for about 10 minutes before removing it from the pan and allowing to cool fully on a wire rack.

TIPS: You can use unsweetened coconut instead of coconut milk powder if you like with this recipe.

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