

# HAWAIIAN BANANA BREAD

## I n g r e d i e n t s

- \* 2 1/2 cups all purpose flour
- \* 1 teaspoon baking soda
- \* 1/2 cup softened butter or margarine
- \* 1 1/4 cups sugar
- \* 2 large eggs
- \* 1/2 cup buttermilk
- \* 1 1/2 cups mashed ripe banana
- \* 3 1/2 ounces chopped and toasted macadamia nuts
- \* 1/2 cup flaked coconut
- \* 1 teaspoon vanilla
- \* 1 teaspoon salt



## D i r e c t i o n s

1. Preheat oven to 350F. Grease 2 medium loaf tins.
2. Stir together the sugar and butter in large mixing bowl. Add the eggs and stir until well blended.
3. Add the mashed banana, buttermilk and vanilla and beat with a wire whisk until the mixture is smooth.
4. Mix in the flour, baking soda and salt, making sure everything is well mixed.
5. Stir in the coconut and macadamia nuts and then pour the mixture into the prepared loaf tins.
6. Bake for about 1 hour in the middle of the oven or until a toothpick inserted into the middle of the loaf comes out clean.
7. Sit on a wire cooling rack and allow to cool in the tins for 10 minutes before removing from the tins and placing on the cooling rack to cool fully.

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