

# PINEAPPLE BANANA BREAD

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

- \* 2 cups all purpose flour
- \* 1 cup sugar
- \* 2 teaspoons baking soda
- \* 1/2 teaspoon salt
- \* 1/2 teaspoon cinnamon
- \* 8 tablespoons or 1 stick of softened butter
- \* 2 large eggs
- \* 2 large bananas
- \* 8oz can of crushed pineapple with juice drained
- \* 1/2 cup pecans
- \* 1 teaspoon vanilla extract



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

1. Preheat the oven to 325F. Spray a 9" × 5" loaf pan with cooking spray and coat with a small amount of flour to prevent sticking.
2. Mix the flour, baking soda, cinnamon and salt together in a bowl.
3. Cream together the butter and sugar in a mixing bowl. Add the eggs one at a time and beat for about 30 seconds for each egg. Add the vanilla extract and mashed bananas and mix well. Then stir in the pineapple.
4. Stir the dry mixture into the wet mixture. Mix a little at a time and mix in well. Finally stir in the pecans and then transfer the mixture into the prepared loaf pan.
5. Place in the preheated oven on the middle rack and bake for approximately 60 minutes or until a toothpick inserted in the middle comes out clean.

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