Banana Pineapple Bread

A soft, moist homemade quick bread with banana and pineapple

Yield:

2 loaves

Ingredients:

3 cups flour
1 teaspoon baking soda
1 teaspoon cinnamon
3/4 teaspoon salt
3 eggs
2 cups sugar
1 cup oil
2 teaspoons vanilla extract
2 cups mashed bananas (about 4 medium bananas)
1 cup crushed pineapple (with the excess liquid drained; this is almost the amount in a 15-ounce can of pineapple)

Instructions:

1. In large mixing bowl, combine flour, baking soda, cinnamon, and salt.

2. In another mixing bowl, beat together the eggs and sugar. Add remaining ingredients, beating until well mixed.

3. Pour wet ingredients into bowl of dry ingredients and stir until moistened. Don’t over-beat.

4. Pour batter into two greased and floured loaf pans (use smaller loaf pans – 6×3-inch, or use several mini loaf pans). Bake at 350 degrees for 60 minutes or until loaves test done.

This recipe is from Tammy’s Recipes.