

Kiwi Pineapple Quick Bread

Ingredients:

- 2 cups all-purpose flour
- 1 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 cup butter, soften
- 2/3 cup sugar
- 2 eggs
- 1 cup peeled mashed ripe kiwi fruit
- 1- 8 oz. container candied pineapple chopped



Directions:

Preheat oven to 350 degrees.

Grease and flour a 9 X 5 X 3 loaf pan.

Sift together flour, baking powder baking soda and salt and set aside.

In large bowl cream butter and sugar together until light and fluffy. Add eggs one at a time to creamed mixture beating well after each one. Stir in kiwi. Fold in dry ingredients and candied pineapple gently, stirring only until batter is completely moistened. Spoon batter into pan and bake for 55-65 minutes or until toothpick inserted comes out clean. Cool for 10 minutes on wire rack. Remove from pan and continue cooling on rack.