

# Hawaiian Banana Bread

## Ingredients

- 1½ cups flour
- ½ cup sugar
- 1 teaspoons baking powder
- ½ teaspoon baking soda
- ½ teaspoon salt
- Wet Ingredients
- 2 large eggs
- 1 teaspoon pure vanilla extract
- 1 overripe banana
- ¼ cup pineapple juice
- ½ cup vegetable oil

## Additional:

- ½ cup macadamia nuts, coarsely chopped
- ½ cup shredded coconut
- 8 ounces candied pineapple, finely chopped

## Directions:

Preheat the oven to 350°F. Grease an 8½ x 4½ loaf pan and set aside.

In a mixing bowl, combine the dry ingredients and whisk to combine.

In a separate bowl, combine the wet ingredients.

Add the wet ingredients to the dry ingredients, and using a rubber spatula, mix until combined, but don't overmix.

Add the chopped macadamia nuts, shredded coconut, and chopped candied pineapple. Fold these ingredients into the batter, being careful not to overmix.

Pour the batter into the prepared loaf pan and place it into the preheated oven. Bake for 55 to 60 minutes or until a toothpick inserted in the center comes out clean or with a few crumbs.

Cool in the pan for 10 minutes, then run a clean knife around the edge of the pan. Invert the bread onto a cooling rack and cool completely. Store on a plate covered with foil for up to four days.

