

Pineapple Bread

1-3/4 cups all-purpose flour

3/4 cup packed brown sugar

2 teaspoons baking powder

1/2 teaspoon salt

1/4 teaspoon baking soda

3 tablespoons butter, melted

2 eggs

1 cup finely chopped fresh pineapple

3/4 cup coarsely chopped macadamia nuts

1 tablespoon sugar

1/4 teaspoon ground cinnamon

1. In a large bowl, combine the flour, brown sugar, baking powder, salt and baking soda. Set aside half of the flour mixture. In a small bowl, whisk butter and eggs. Stir into the dry ingredients just until moistened. Fold in pineapple and nuts. Gradually add the reserved flour mixture.

2. Pour into a greased 8x4-in. loaf pan. Combine sugar and cinnamon; sprinkle over loaf. Bake at 350° for 50-55 minutes or until a toothpick inserted in the center comes out clean. Cool on a wire rack.

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