

June 2009 Ethnic Luncheon Hawaiian Luau

Pineapple Macadamia Nut Bread

¾ C chopped macadamia nuts
4 eggs
½ C vegetable or olive oil
¾ C pineapple juice
½ C crushed pineapple
1 T baking powder
3 C white all-purpose flour
1 C white sugar

1. Preheat oven to 350 degrees. Lightly grease a 9x5 loaf pan and line bottom with wax paper.
2. In a large bowl, combine sugar, eggs, vegetable oil, pineapple juice and pineapple with mixer. Mix well. In a separate bowl, sift together baking powder and flour.
3. Blend flour mixture into pineapple mixture. Fold in macadamia nuts. Pour batter into prepared pan.
4. Bake in preheated oven for 50 to 60 minutes, or until a toothpick inserted into center of loaf comes out clean.
5. Let sit in pan for 10 minutes, and then put bread on rack to cool.

Recipe adapted from <http://hawaiianrecipes.org/pineapple-macadamia-nut-bread/>