



# OHIO PINEAPPLE BANANA BREAD

SUBMITTED BY: Marie Booze - Unit Clerk, 8 Neurology 8W

This is one of my most requested desserts for everyone to enjoy. I like to make them in small loaves and give as gifts.

## DIRECTIONS:

### INGREDIENTS:

3 Cups Flour  
2 Cups Sugar  
1 Teaspoon Salt  
1 Teaspoon Baking Soda  
1 Teaspoon Cinnamon  
3 Eggs-Beaten  
1 1/8 Cup Canola Or Veg. Oil  
2 Teaspoons Vanilla  
2 Cups (4-5 Medium) Bananas-Mashed  
1 Cup Crushed Pineapple-Drained  
1/3 Cup Chopped Nuts & Choc Chips-Optional

1. Pre-heat oven to 350o.
2. In a large mixing bowl, sift together the dry ingredients add the nuts, set aside.
3. Drain pineapple, reserving the juice.
4. In another bowl, beat eggs, oil and vanilla and add the bananas and pineapple. Mix all together till well blended.
5. Stir into the dry ingredients and mix well.
6. Pour into greased loaf pans.(8in x 4in x 2in) x 2 or 1 dozen mini loaf size pans.
7. Bake for 60-65 minutes for the large and about 30 minutes for the mini loaves.
8. Drizzle with your favorite glaze, if desired. I just mix about 2 cups icing sugar, with some reserved juice, drop of almond extract and some vanilla, mix well and drizzle over warm cakes, let dry and drizzle again. Enjoy, Marie