

Hawaiian Macadamia Nut Bread

You Will Need:

- 1/4 cup butter, softened
- 3/4 cup light brown sugar
- 2 eggs, beaten
- 1-3/4 cups flour
- 2 teaspoons baking powder
- 1/4 teaspoon baking soda
- 1/2 teaspoon salt
- 3/4 cup macadamia nuts, chopped
- 1 cup fresh pineapple (with juice), shredded



Directions:

1. Preheat oven to 350 degrees F.
2. In large mixing bowl, cream butter and sugar.
3. Beat in eggs.
4. Combine flour, baking powder, baking soda, and salt.
5. Stir in nuts (but reserve some to top).
6. Stir half of flour mixture into creamed mixture.
7. Gently stir in pineapple and remaining flour mixture.
8. Turn batter into greased 9"x5"x3" pan.
9. Top with any remaining nuts.
10. Bake for 1 hour.

Makes 1 Loaf - 12 Servings

To make a recipe card, print on card stock paper. Cut out along dotted lines. Glue the front and back of the card together.