

## **Del Monte® Banana and Pineapple Bread**

Makes 6 to 8 servings

### **Ingredients:**

1 Tbsp unsalted butter, softened  
1¼ cup ripe Del Monte® bananas, mashed, about 4 to 5  
½ cup fresh Del Monte Gold® pineapple, finely chopped  
½ cup plus 1 Tbsp vegetable oil, divided  
2 eggs, beaten  
1 tsp vanilla extract  
1 ¾ cup flour  
½ cup sugar  
1 tsp baking powder  
½ tsp baking soda  
½ tsp sea salt  
½ tsp cinnamon  
¼-½ tsp nutmeg  
½ cup macadamia nuts, toasted and chopped  
½ cup sweetened shredded coconut

### **Instructions:**

Preheat oven to 350 F. Grease a 9 x 5-inch loaf pan with butter. In a large bowl, combine banana, pineapple, ½ cup oil, eggs and vanilla.

In a medium bowl, combine flour, sugar, baking powder, baking soda, salt, cinnamon and nutmeg. Add dry ingredients to wet ingredients. Mix until batter is just combined. Do not overmix. Gently fold in macadamia nuts and coconut.

Pour batter into loaf pan. Bake for 55 to 60 minutes. Insert a knife or toothpick into bread. The toothpick should come out clean. Let bread completely cool before cutting.

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