

## TROPICAL BREAD (Dessert)



### Ingredients:

- 2 1/2 cups All Purpose flour
- 2 teaspoons baking powder
- 3/4 teaspoon salt
- 1/2 teaspoon baking soda
- 1 cup mashed bananas ( 3 large bananas)
- 1 cup mango and pineapple puree ( 1 mango and 6 slices pineapple, do not use water to puree)
- 1/4 cup milk (any milk of your choice)
- 2 teaspoon vanilla extract
- 1/2 cup butter or margarine ( 1 stick), softened
- 1 cup sugar
- 2 large eggs

### Method:

1. Preheat oven to 350 degrees Grease 9" by 5" loaf.
2. In medium bowl, stir together flour, baking powder, salt and baking soda.
3. In a small bowl, stir together bananas, mango pineapple puree, milk and vanilla until blended.
4. In a large bowl with mixer at medium speed, beat butter and sugar until light and creamy.
5. Beat in eggs one at a time.
6. Reduce speed to low, add flour mixture alternately with milk mixture, beginning and ending with flour mixture, scraping bowl occasionally.
7. Pour batter into prepared loaf pan. Bake 1 hour 10 minutes or until toothpick inserted in center of bread comes out clean.
8. Cool loaf pan on wire rack 10 minutes; remove from pan and cool completely on wire rack.

Makes 1 loaf, 16 slices