

Tropical Banana Bread

Submitted by Lori Goldmann



1/2 cup butter; softened
3/4 cup brown sugar
3 mashed bananas
2 eggs, beaten
1 tsp vanilla
1 tsp coconut extract
2 cups flour
1 tsp baking soda
1/4 tsp salt
8oz can crushed pineapple, drained well
1 cup shredded coconut
1/2 cup chopped nuts (optional)

Heat oven to 350°F (325°F for dark or nonstick pan).
Lightly grease a 9x5 inch loaf pan.

In a large bowl, cream together butter and brown sugar. Stir in eggs, mashed bananas and extracts until well blended. Add flour, baking soda and salt; stir just to moisten. Fold in pineapple, coconut and nuts. Pour batter into prepared loaf pan. Sprinkle top with extra coconut and nuts, if desired.

Bake in preheated oven for 60 to 65 minutes, until a toothpick inserted into center of the loaf comes out clean. Let bread cool in pan for 10 minutes, then turn out onto a wire rack.

