



MOIST PINEAPPLE BANANA BREAD

From the kitchen of Mom Dudley

Ingredients:

- 3 cups all-purpose flour
- 2 cups sugar
- 1 teaspoon salt
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 3 large eggs, room temperature
- 1-1/4 cups canola oil
- 2 teaspoons vanilla extract
- 1 can (8 ounces) crushed pineapple, drained
- 2 cups mashed ripe bananas (4 to 5 medium)

Directions:

1. Preheat oven to 350°. In a large bowl, combine flour, sugar, salt, baking soda and cinnamon. In another bowl, whisk eggs, oil and vanilla; add pineapple and bananas. Stir into dry ingredients just until moistened. Pour into 2 greased 9x5-in. loaf pans.
2. Bake until a toothpick comes out clean, 60-65 minutes.