

## HAWAIIAN BREAD III

### INGREDIENTS:

|   |                                   |
|---|-----------------------------------|
| 1 cup margarine, softened                   | 4 cups all-purpose flour          |
| 2 cups white sugar                          | 1 tsp. baking soda                |
| 4 eggs                                      | 2 tsp. baking powder              |
| 1 cup mashed banana                         | $\frac{3}{4}$ tsp. salt           |
| 1 (15 oz.) can crushed pineapple with juice | $\frac{1}{2}$ cup flaked coconut  |
|   | $\frac{1}{2}$ cup chopped walnuts |

### DIRECTIONS:

Preheat oven to 350 degrees. Lightly grease a 9x5 inch loaf pan.

2. In a large bowl, cream margarine and sugar together until light and fluffy. Mix in eggs, bananas, and pineapple. In a separate bowl, sift together flour, baking soda, baking powder and salt. Stir flour mixture into egg mixture, fold in coconut and walnuts. Pour batter into prepared loaf pan.

3. Bake in preheated oven of 60 minutes, or until a toothpick inserted into center of the loaf comes out clean.