

Hawaiian Loaf

Amount	Measure	Ingredient - Preparation Method
1	cup	butter - softened
2	cups	sugar
4	large	eggs
3		ripe bananas - mashed
4	cups	all-purpose flour
2	teaspoons	baking powder
1	teaspoon	baking soda
3/4	teaspoon	salt
20	ounces	crushed pineapple in heavy syrup
1	cup	flaked coconut

Beat butter at medium speed with electric mixer until creamy; gradually add sugar, beating well. Add eggs; beat well. Stir in banana.

Combine flour, baking powder, baking soda, and salt. Gradually add flour mixture to butter mixture, beating just until smooth. Fold in pineapple and coconut. Spoon batter into 2 greased and floured 9x5 inch loafpans.

Bake at 350 for 60 to 65 minutes or until a wooden pick inserted into center comes out clean. Cool in pans on a wire rack for 15 minutes. Remove and cool on wire rack.

Yield: "2 loaves"