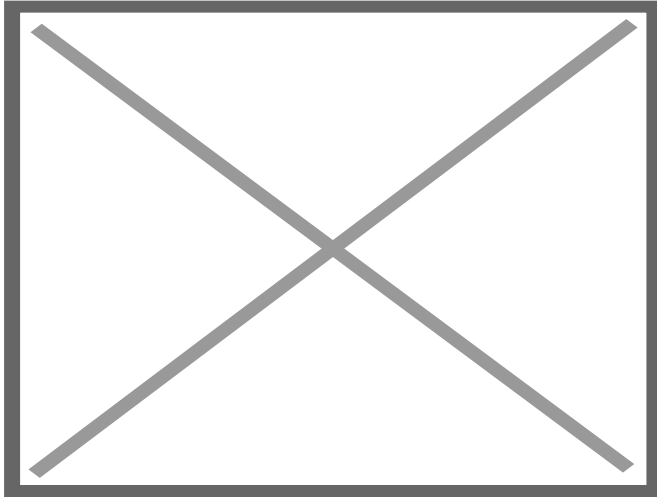




Best Hawaiian Banana Nut Bread

Oscar · 29/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

2 hrs 10 mins

Description

I threw this recipe together from various other recipes I am new to baking but this bread is the best I have made yet It is absolutely delicious and I urge you to try it

Ingredients

- - 2 cups all-purpose flour - 1 ¼ cups white sugar - 1 tablespoon light brown sugar - ¾ teaspoon baking soda - ¾ teaspoon ground cinnamon - ½ teaspoon baking powder - ½ teaspoon salt - 1 ? cups mashed bananas - ? cup canola oil - ? cup crushed pineapple
- drained - ? cup flaked coconut - ¼ cup chopped walnuts - ¼ cup chopped macadamia nuts - 2 eggs
- well beaten - 4 teaspoons applesauce - 1 ½ teaspoons vanilla extract - 1 teaspoon lemon extract - ½ teaspoon coconut extract - 2 tablespoons butter
- at room temperature - ¼ cup white sugar - ¼ cup chopped walnuts - ¼ cup chopped macadamia nuts - 1 teaspoon milk

Instructions

1. Preheat oven to 350 degrees F (175 degrees C). Grease a 9x5-inch loaf pan. Mix flour
2. 1 1/4 cup white sugar
3. brown sugar
4. baking soda
5. cinnamon
6. baking powder
7. and salt in a large bowl. Stir mashed banana
8. canola oil
9. pineapple
10. flaked coconut
11. 1/4 cup walnuts
12. 1/4 cup macadamia nuts
13. eggs
14. applesauce
15. vanilla extract
16. lemon extract
17. and coconut extract into flour mixture until blended. Pour batter into prepared loaf pan. Bake in the preheated oven until a toothpick inserted in the center of the loaf comes out clean
18. 70 to 80 minutes. Cool bread in the pan for 10 minutes; remove and transfer to a wire rack to cool
19. 20 to 30 minutes. Mix butter
20. 1/4 cup white sugar
21. 1/4 cup walnuts
22. 1/4 cup macadamia nuts
23. and milk together in a bowl. Spread on top of bread once it has been transferred to the wire rack.