

# Moist Pineapple Banana Bread

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**Yield: 2 loaves**

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

**Preparation Time: 15 minutes****Bake Time: 1 hour**

Preheat the oven to 350 degrees.

In a large bowl, combine the flour, sugar, salt, baking soda and cinnamon.

In another bowl, whisk the eggs, oil and vanilla. Add the pineapple and bananas. Stir into the dry ingredients just until moistened.

Pour into two greased 8 x 4-inch loaf pans.

Bake for 60 to 65 minutes or until a toothpick inserted in the center comes out clean.

Cool for 10 minutes before removing from the pans to wire racks.

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Per Serving (excluding unknown items): 5725 Calories; 291g Fat (45.4% calories from fat); 59g Protein; 730g Carbohydrate; 13g Dietary Fiber; 636mg Cholesterol; 3615mg Sodium. Exchanges: 19 Grain(Starch); 2 1/2 Lean Meat; 2 1/2 Fruit; 55 1/2 Fat; 27 Other Carbohydrates.