Pineapple Banana Bread

1/2 cup butter, softened
1 cup sugar
2 eggs
1/2 cup mashed ripe banana
1/3 cup drained crushed pineapple
1/2 cup sweetened shredded coconut
2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt

Preheat the oven to 350 degrees.

In a bowl, cream the butter and sugar. Beat in the eggs. Stir in the banana, pineapple and coconut.

In a bowl, combine the flour, baking powder, baking soda and salt. Stir into the creamed mixture just until combined.

Spoon into a greased 8x4-inch loaf pan.

Bake for 65 to 70 minutes or until the bread tests done.

Cool in the pan for 10 minutes. Remove to a wire rack.

Per Serving (excluding unknown items): 2648 Calories; 104g Fat (35.2% calories from fat); 39g Protein; 393g Carbohydrate; 7g Dietary Fiber; 672mg Cholesterol; 3266mg Sodium. Exchanges: 12 1/2 Grain(Starch); 1 1/2 Lean Meat; 19 Fat; 13 1/2 Other Carbohydrates.