

Strawberry and Pineapple bread

285g of strawberries (frozen or fresh)

570g of crushed pineapple (tinned or fresh)

4 eggs, beaten

1¼ cups vegetable oil (we used butter instead)

2 cups sugar

3 cups all-purpose flour (or plain flour)

1 teaspoon baking soda

1 teaspoon salt

2 teaspoons ground cinnamon

* Optional extras

¾ cup Chopped Walnuts

¾ cup Chopped macadamia nuts

Directions

Step 1 - Preheat oven to 350°F (175°C) Slightly grease two 9x5 inch loaf pans

Step 2 - In a bowl, mix strawberries, pineapple, eggs, oil (or butter) and sugar.

In a separate bowl, sift together flour, baking soda, salt, and cinnamon.

Mix the flour mixture into the bowl with fruit until evenly moist. Fold in the nuts (if using). Divide the mixture between the 2 loaf pans.

Step 3 - Bake loaves in the preheated oven until a toothpick inserted in the center of each loaf comes out clean, about 1 hour. Cool on wire racks. Slice and enjoy