



## PINEAPPLE BREAD MADE WITH SELF-RISING FLOUR

FOR EACH CUP OF SELF-RISING FLOUR IN A RECIPE, YOU WILL NEED:

- ONE CUP ALL-PURPOSE FLOUR
- 1 ½ tsp. BAKING POWDER
- ¼ tsp. SALT

MEASURE ALL INGREDIENTS AND WHISK TO COMBINE

*FOR THE BREAD:*

- 3 EGGS, BEATEN
- 2 CUPS SUGAR
- 1 CUP VEGETABLE OIL
- 1 20 OZ. CAN CRUSHED PINEAPPLE, IN ITS OWN JUICE
- 1 tsp. VANILLA EXTRACT
- 3 CUPS SELF-RISING FLOUR
- 1 CUP CHOPPED WALNUTS

PREHEAT OVEN TO 325 DEGREES

- MIX TOGETHER EGGS, SUGAR, OIL, PINEAPPLE AND VANILLA
- ADD FLOUR, MIXING UNTIL COMBINED
- STIR IN NUTS
- DIVIDE THE BATTER EQUALLY INTO TWO GREASED LOAF PANS
- BAKE FOR 50 MINUTES OR UNTIL A TOOTHPICK INSERTED IN CENTER COMES OUT CLEAN