



Traditional banana bread gets tropical flair from macadamia nuts. This quick bread is easy to make. Feel free to substitute your favorite nuts for the macadamias.

Prep Time: 10 minutes

Cook Time: 1 hour

Ingredients:

- * 2-1/4 cups all-purpose flour
- * 1/4 cup granulated sugar
- * 3/4 cup brown sugar, firmly packed
- * 3-1/2 teaspoons baking powder
- * 1/2 teaspoon salt
- * 1-1/2 teaspoons ground cinnamon
- * 1-1/4 cups mashed ripe bananas
- * 1/3 cup milk
- * 1 teaspoon vinegar
- * 3 Tablespoons vegetable oil
- * 1 egg
- * 1 cup macadamia nuts, chopped

Preparation:

Preheat oven to 350 degrees F. Generously grease a 9 x 5-inch loaf pan; set aside.

In a large bowl, combine flour, sugar, brown sugar, baking powder, salt, cinnamon, bananas, milk, vinegar, vegetable oil, and egg. Beat at medium speed of electric mixer for 30 seconds or until dry ingredients are just moistened. Stir in macadamia nuts. Spoon batter into greased pan.

Bake at 350 degrees F. for 60 to 70 minutes or until wooden pick inserted in center comes out clean. Cool in pan on wire rack for 10 minutes, then remove from pan and cool completely on wire rack before slicing.

Yield: 1 loaf