

PINEAPPLE MACADAMIA NUT BREAD

4 eggs
1 cup sugar
1/2 cup oil
3/4 cup pineapple juice
1 tbsp. baking powder
3 cups flour

nuts, chopped

Combine eggs, sugar, oil, and pineapple juice. Mix well. Sift baking powder with flour and mix into pineapple mixture. Fold in nuts. Pour into greased wax paper lined 9x5 loaf pan. Bake at 350 degrees for 50 minutes or fill greased muffin tins 3/4 full. Bake 25 minutes.