



# Tropical Banana Bread

- 1 packet **Ambrosia Dip Mix**
- 3 lg. very ripe bananas
- 1 (8 oz. ea.) can crushed pineapple, drained
- 1- 3/4 cups flour
- 1 cup sugar
- 1 Tbls. baking powder
- 1/2 tsp. baking soda
- 1/2 tsp. salt
- 1/2 tsp. cinnamon
- 1/4 tsp. nutmeg
- 2 eggs
- 1/2 cup vegetable oil
- 1/2 tsp. vanilla

Preheat oven to 350°. Grease a 9 X 5-inch loaf pan. Mash bananas to measure approximately 1- 1/2 to 2 cups. In a large bowl, stir flour with **Ambrosia Dip Mix**, sugar, baking powder, soda, salt, cinnamon and nutmeg. In a small bowl, whisk eggs, oil and vanilla. Pour this mixture into the center of the dry ingredients, stir until batter is moist. Stir in bananas and drained pineapple — **DO NOT OVER MIX**— Pour into greased loaf pan. Smooth top. Bake in center of oven for 55 to 65 minutes or until done.



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